

NYBG

EDIBLE ACADEMY
HONEY & HARVEST WEEKEND



DECONSTRUCTED APPLE PIE

Prepared by Kori Petrovic, GrowNYC Youthmarket
Yield: 4 servings

Ingredients

- Half a loaf of challah bread (or bread of your choice)
- 4 tablespoons butter or coconut oil, divided
- 3-4 apples
- ¼ cup honey or maple syrup
- ½ teaspoon cinnamon
- Pinch of salt

Instructions

Melt two tablespoons of the butter in a large skillet. Cut the bread into small pieces (approx. ½ inch) and add to the butter. Sauté for about five minutes until the bread has crisped up and transfer to plate.

Melt the remaining two tablespoons of butter in the skillet. Cut the apple into small pieces, just like the bread, and add to the pan along with the honey, cinnamon and salt. Sauté for another 5–7 minutes until the apples have started to soften but have not turned mushy.

Return the bread to the pan and continue to cook, stirring frequently, for an additional minute to allow the bread to soak up the apple and honey juice.

Serve warm with cinnamon on top, if desired. Makes approximately 4 servings.