



## ***Pink Lady® Apple & Pumpkin Crumble Cake***

Autumn brisk mornings call for the perfect cup of chai tea and hunk of a crumbly cake. Our apple and pumpkin crumble cake does not disappoint! Warm fall flavors of pumpkin, cinnamon and sweet maple syrup meet your tastebuds. While rich pumpkin pie spices and crisp Pink Lady® apple bites draw you for more. Topped with a sweet and spicy cinnamon ginger crumble for that special bite! Pairs perfectly with a hot cup of coffee or the perfect cup of chai tea! *Gluten Free. Grain Free. Dairy Free. Vegetarian.*

***DESIGNED FOR 10 SERVINGS***

### ***Crumble Topping:***

- ¼ cup coconut flour
- ¼ cup almond flour
- 3 tbsp coconut sugar
- ½ tsp ground cinnamon
- ½ tsp pumpkin pie spice
- ½ tsp ground ginger
- 2 tbsp walnuts, chopped
- 2 tbsp pumpkin seeds, chopped
- pinch sea salt
- 2 tbsp maple syrup
- 2 tbsp coconut oil, room temp.

In a small bowl, mix together dry ingredients. Add in coconut oil and maple syrup. With a fork, mix until crumble consistency. Set aside until cake is prepared for oven.

### ***Cake:***

- 1 small pink lady® apple, chopped
- 1 cup canned pumpkin puree
- 4 organic eggs
- ¼ cup coconut oil, melted
- ¼ cup maple syrup
- 1 tbsp vanilla bourbon extract
- ¼ cup coconut sugar
- ¼ cup coconut flour
- 1 cup almond flour
- ½ tsp baking soda
- 2 tsp pumpkin pie spice
- 1 tsp cinnamon
- pinch sea salt

Preheat oven to 325 degrees F. In a large mixing bowl, mix together maple syrup, coconut sugar, vanilla extract, pumpkin and coconut oil. Slowly mix in eggs. Add in dry ingredients: almond and coconut flour, baking soda, spices and salt. Mix carefully. In an 8x8 glass baking pan, oil sides with coconut oil to prevent sticking. Pour in batter and evenly fill all corners. Add crumble on top. Bake for 35-40 minutes. Serve warm with coffee or tea!



***Recipe & Photography  
by Megan Ameral***