



Apple Crumb with Cheddar Cheese

Yield: 8

Filling

8 granny smith apples, peeled and slice

1 cup sugar

3/4 cup apple sauce

1/2 oz lemon juice

1 teaspoon ground cinnamon

2 tablespoon butter

2 tablespoon flour

1/2 pound Sunset View Creamery Cheddar cheese, shredded

Method:

Melt butter in a sauce pan on medium heat. Then add, sugar, cinnamon, apple sauce, lemon juice. Cook till a syrup consistency then add apples and flour cook for 5 minutes. Take the mixture place in a pie dish. Sprinkle the Crumb topping on top till covered then add cheddar cheese on top. Bake in oven at 350 degrees for 25-30 minutes. Take out let cool for 15 minutes then serve.

Crumb Topping

1/2 pound all purpose flour

3 ounces dark brown sugar

3 ounces sugar

1 teaspoon salt

1/2 teaspoon pure vanilla extract

Method:

Place all ingredients in a mixing bowl and mix by hand till it become will incorporated.

*Recipe brought to you by Executive Chef Orlando Rodriguez & Sous Chef Sarah Hassler
of Veroisons Restaurant at the Inn at Glenora Wine Cellars*