



Crustless Creamy Mini Apple Pies

Would you like to have warm apple pie in 10 minutes?

- 3 Tablespoons quick oats (not instant)
- 1 Tablespoon plant-based butter
- 1-1/2 Tablespoons natural maple syrup
- 1 teaspoon fresh lemon juice
- 1/2 teaspoon ground cinnamon
- 1 Tablespoon all-purpose flour
- 3 Honey Crisp fresh apples, seeded, cored; leave the peels on
(about 3 cups sliced/chopped apples)
- 1/3 cup water
- 2 to 3 Tablespoons plain Greek yogurt
- 1/2 cup toasted sliced almonds
- Garnish: sprinkle of ground cinnamon as desired

Combine First Six Ingredients: In 8 or 9-inch microwave safe glass pie pan or dish, stir oats, butter, maple syrup, lemon juice, cinnamon, and flour together.

Combining with Apples: Toss apples with the crumb mixture to coat fruit. Spread evenly in pan. Sprinkle water over apples in pan.

Cooking Apples in Microwave: Cook apples in microwave on high power, covered, for about 3 minutes. Remove from microwave; stir; spread apples evenly; replace in microwave and cook for 2 to 3 minutes or until apples are tender. Remove from microwave.

Make a Creamy Apple Filling: Let covered apples rest about 3 to 5 minutes. Str in about yogurt to create a creamy filling.

To Serve: Spoon into 2 (1 cup) mini tart dishes. Arrange a border of almonds around the edge of the round dish. Garnish pie with a light sprinkle of cinnamon. Serve warm. Serves: 2 (1 cup) apple desserts or 4 (1/2 cup) apple desserts.

Cook's Note: If desired, you could use pumpkin pie spice or apple pie spice in place of the cinnamon. The sliced almonds can be coarse chopped or left whole, depending on the size of your tart dishes.

About the Recipe: There is nothing more delightful than warm apple pie dessert. Since this dessert doesn't have a crust, it's easy to prepare in the microwave in just 6 minutes. Nothing could be easier or more delicious. Add a border of your favorite toasted nuts for a flavorful crunch.