

## APPLES AND CHEDDAR WITH PECAN CRUMBLE

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**Directions** Completely thaw side dish in refrigerator. Preheat oven to 350°F/180°C. Put apple mixture in an ungreased baking dish and cover tightly with foil. Bake for 45 minutes. Remove foil and continue baking until apples are soft and sauce is thick. Meanwhile, in a small skillet, mix pecan mixture with 1 tablespoon water. Cook, stirring, over medium heat until pecans and sauce caramelize, about 5 minutes. Remove from heat. Cool and crumble over baked apples.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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