



Sharing Life, Love and Food

# All Natural Croccantini®

## ARTISAN CRACKERS



*Croccantini*  
CREATIONS

## Sautéed Apples & Crème Fraiche

For a sweet alternative to the endless parade of chocolate around the holidays try this yummy option.

### Ingredients:

- 4 tbsp unsalted butter
- 4 Granny Smith (or other tart) apples, peeled, cored, and sliced into 1/2" chunks
- 2 tbsp brown sugar
- Pinch of cinnamon
- Original Mini Croccantini®

### Preparation:

1. Melt butter in medium skillet.
2. Add apple and cook at medium heat until lightly brown, about 5 minutes.
3. Reduce heat to low, and stir in sugar and cinnamon. Cook for another 10 minutes, or until apples soften and become fully caramelized.
4. Spread crème fraiche on Croccantini. Top with apple mixture and serve.

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