

Disney
MALEFICENT
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BEAUTIFUL RECIPES

The following recipes are meant to be prepared by an adult. Children should help ONLY under close supervision.

STONE FRUIT CRUMBLE

Crust & Topping Ingredients:

- 1 cup All Purpose Flour
- 1/2 cup Organic Rolled Oats
- 1/3 cup Brown Sugar
- 1 tsp Cinnamon
- 1/3 cup Coconut Oil (melted)
- 1/2 tsp Xanthan Gum
- 1/2 cup Chopped Pecans (optional)

Stone Fruit Filling Ingredients:

- 1 Organic Egg
- 1/2 cup Sugar
- 1 tbsp All Purpose Flour
- 1/4 tsp Sea Salt
- 1 Peach and 1 Plum (medium size)
peeled and chopped (about 1.5 cups)

Crust & Topping: Put flour, oats, brown sugar, and cinnamon in a large mixing bowl and whisk together until combined. Gently mix the coconut oil into your mixed dry ingredients. Remove 3/4 cup of the mixture, put in a small bowl and mix with pecans. Set aside to use later for your topping. Distribute your main crust mixture evenly among six 3" ramekins or muffin pan. Gently press down crust mixture. Bake for 10 minutes as you prepare the filling.

Stone Fruit Filling: Mix egg and sugar together until smooth. Add the flour and salt. Whisk until combined. Fold in your fruit. Remove crust from the oven after 10 minutes and pour the filling over hot crust. Sprinkle with reserved oat/pecan mixture. Bake for 20-25 minutes or until golden brown on top. Allow to cool for 15 minutes and serve. *Yields 6 servings*



FRESH BERRY TARTLET

Crust Layer Ingredients:

- 2 cups Pecans
- 1/2 cup Medjool Dates
- 1 pinch of Sea Salt

Cashew Cheesecake Ingredients:

- 1 1/2 cups Raw Cashews

- 3/4 cup Coconut Oil (melted)
- 1/3 cup Lemon Juice
- 1/2 cup Maple Syrup
- 1 tsp Vanilla Extract
- 2 tbsp Water

Prepare Bottom Crust Layer: Put pecans, dates & sea salt together in a food processor and pulse until mixture is crumbly, but be careful not to over process into nut butter. Divide mixture evenly into 10 foil tart pans (4 inch diameter recommended). Press crust mixture into bottom of each tart pan. **Prepare Cashew Cheesecake Layer:** Puree ingredients together in a food processor or high speed blender. Spoon over the bottom crust layer. Freeze for at least 1 hour. Fill with your favorite fresh berries and serve. *Yields 10 servings*

NOTE: This cashew cheesecake stores very well in the freezer, just let it thaw for five minutes before serving.

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