



**RUNAMOK<sup>TM</sup> MAPLE**

**PANTRY FAVORITES**

EAT · DRINK · **INDULGE**



## **APPLE CRISP**

1 cup flour	1 cup sugar
3–4 Tbs <b>Sugarmaker's Cut<sup>®</sup></b>	1 stick (½ cup) butter, diced
<b>Maple Syrup</b> or <b>Cinnamon</b> +	4–6 apples, depending on
<b>Vanilla Infused Maple Syrup</b>	size of baking dish
plus more for drizzling	2–3 Tbs butter (extra)

Preheat oven to 375 °F.

Combine butter, sugar and flour in a bowl. Using your fingers or a fork, blend the ingredients until they resemble cookie crumbs. Set aside.

Choose a baking dish such as a gratin or soufflé dish and butter it generously. Peel, core and dice enough apples to fill the dish almost to the top. Place a few more dabs of butter over the top and drizzle about 3 or 4 tablespoons of syrup over the apples. Carefully pour the crumble mixture over the apples and spread evenly. Put some small squares of butter and a few more drizzles of maple syrup over the crumble. Put in the oven.

Bake until the juices are bubbly and the top is nicely browned, about 45 minutes. Serve with vanilla ice cream or whipped cream and additional maple syrup on the side.

**RUNAMOKMAPLE.COM 802.849.7943**



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## SKY BLUE VESPA

2 fresh peaches, peeled, pitted and diced  
2-4 Tbs **Ginger Root Infused Maple Syrup**  
Prosecco or other sparkling wine

This drink should be done by taste, not necessarily by measurement. First, puree the peaches until liquefied. Add two tablespoons of the **Ginger Root Infused Maple Syrup** and taste. If it needs more oomph, add more. Put about two tablespoons of the sweetened puree in a champagne glass and fill the rest of the glass with the sparkling wine. Stir gently and serve.

Runamok Maple Syrup: Product of the USA

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## AFTERNOON IN GEORGIA

Peach Melba ice cream  
**Bourbon Barrel-Aged Maple Syrup**  
Crumbled graham crackers  
Whipped cream  
Chopped pecans

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