



Oatmeal pie with pecan and apple



Dessert



60 min.
(+ 30 min. in the oven)



8



INGREDIENTS:

For the pie crust:

- 200 gr or 7.05 oz oatmeal flakes
- 60 ml or 2 fl oz coconut oil, melted
- 60 ml or 2 fl oz almond mild, unsweetened
- **2 spoons Belberry Jamaican caramel**
- 4 spoons water
- 2 spoons grindet linseed

For the filling:

- 350 gr or 12.34 oz apple cubes, peeled
- **4 spoons Belberry appel jelly**
- 1 spoons limon juice
- ¼ little spoon vanilla powder
- ½ little spoon cinnamon

For the topping:

- 61 gr or 2.15 oz pecan nuts
- 21 gr or 0.74 oz almond flakes

PREPARATION & PRESENTATION:

- Preheat the oven at 180 °C
- Cover the rectangular cake pan with coconut oil
- Mix the linseeds with the water
- Bake the oatmeels short (3 minuts) in a pan, keep stirring so that het oatmeals does not burn
- Put all the ingredients for the crust into the food processor and let turn until a dough ball forms
- Use 2/3 from the crust dough and press it into the baking tin.
- Mix the apple pies with the apple jelly, lemon juice, vanilla powder and cinnamon.
- Top the pie crust with the apple mixture
- Add the pecan nuts to the rest of the crust dough and put it into the food processor and mix into crumbs.
- Crumble this mixture over the appels. Top with the almond flakes.
- Bake the cake around 30 à 40 minutes in the oven, until the topping is golden brown