



**Nova Scotia  
Apples**  
*Pick An Original*



## Apple Almond Phyllo Crisps

1994 Winner - Coffee Merchant, Angela Baxter

- 2 sheets phyllo pastry
- 2 tsp soft margarine/butter melted
- 2 tbsp chopped almonds, toasted
- 1 1/2 tsp icing sugar

Lay single sheet of phyllo on counter; brush with half of the margarine. Using scissors, cut crosswise into three 5-inch wide strips; fold each into thirds to form square shape. Using scissors, round off corners and gently mold into muffin cups. Repeat with remaining phyllo to make 6 shells. Bake in 400°F oven for 5 minutes or until golden.

### Apple Filling:

- 1/3 cup packed brown sugar
- 1 tbsp lemon juice
- 1/2 tsp cinnamon
- 3 cups sliced peeled Nova Scotia apples

In heavy skillet, combine sugar, lemon juice and cinnamon; cook over medium heat until bubbly. Add apples and cook, stirring often, for 5 minutes or until tender; let cool slightly. Spoon into prepared shells. Sprinkle with almonds; sift icing sugar over top. Serve warm or at room temperature. Makes six servings.

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