

Edouardo Jordan's Thanksgiving Dessert

serves 6 to 8

⌚ 55–65 MINS



BLUE APRON
x
Chef
**Edouardo
Jordan**

For four weeks, Blue Apron is delighted to partner with Edouardo Jordan, Seattle-based chef and restaurant owner, whose mission is to nourish the community with Southern-focused dishes and education through culinary history. To finish off your delicious Thanksgiving meal, we're bringing you this simple, seasonal dessert of peanut-glazed apples and persimmon baked with a crisp, buttery crumb topping.

Ingredients

- 2 Apples
- 1 Persimmon
- $\frac{2}{3}$ cup All-Purpose Flour

- 5 Tbsps Light Brown Sugar
- $\frac{1}{4}$ cup Buttermilk
- $\frac{1}{2}$ cup Plain Nonfat Greek Yogurt
- 1 1/2 Tbsps Maple Syrup
- 4 Tbsps Butter
- 2 Tbsps Smooth Peanut Butter Spread

- 1 cup Powdered Sugar
- 3 Tbsps Roasted Peanuts
- 1 tsp Quatre Épices¹

1. White Pepper, Nutmeg, Ginger & Cloves

1 Prepare the ingredients

- Preheat the oven to 400°F.
- Wash and dry the fresh produce.
- Medium dice the **apples** and **persimmon**, discarding the cores.
- Finely chop the **peanuts**.
- In a bowl, combine the **yogurt**, **2 teaspoons of water**, and **half the powdered sugar** (you will have extra). Whisk to thoroughly combine.



2 Make the crumb topping

- In a small pot, heat **half the butter** on medium-high until melted (or melt in a medium bowl in the microwave).
- Transfer to a medium bowl. Add the **chopped peanuts**, **brown sugar**, **quatre épices**, **2 tablespoons of olive oil**, and **all but 1 tablespoon of the flour**. Using a fork, mix the ingredients until thoroughly incorporated and large crumbs are formed.



3 Cook the fruit

- In a large pan (nonstick, if you have one), heat the **remaining butter** on medium-high until melted.
- Add the **buttermilk** (carefully, as the liquid may splatter), **peanut butter spread**, and **maple syrup**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add the **diced apples** and **persimmon**, **remaining flour**, and **a pinch of salt**. Cook, stirring occasionally, 4 to 5 minutes, or until the fruit is coated and slightly softened. Turn off the heat.



4 Assemble & bake the crumble

- Transfer the **cooked fruit** to an 8-inch square (or 11-inch by 6-inch) baking dish and spread into an even layer. Evenly top with the **crumb topping**.
- Bake, rotating the baking dish halfway through, 26 to 28 minutes, or until the crumb topping is golden brown and the fruit mixture is bubbling.
- Remove from the oven and let stand at least 10 minutes before serving.
- Serve the **baked crumble** dolloped with the **sweetened yogurt**. Enjoy!



NUTRITION PER 1/8 SERVING (AS PREPARED)**

Calories: 290, Total Carbohydrates: 39g, Dietary Fiber: 2g, Added Sugars: 17g, Total Fat: 14g, Saturated Fat: 5g, Protein: 4g, Sodium: 110mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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