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# TORAH IN A BOX

## DAMAGED/DECONSTRUCTED APPLE PIE RECIPE!

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### MATERIALS

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- Recipe
- Ingredients
- Cooking utensils

### INSTRUCTIONS

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- Follow the recipe!
- Recipe courtesy of [Jamiegeller.com](http://Jamiegeller.com)



# DAMAGED/DECONSTRUCTED APPLE PIE RECIPE

30MIN  
DURATION

15MIN  
COOK TIME

15MIN  
PREP TIME

8  
SERVINGS

## INGREDIENTS

Non-stick cooking spray

16 square wonton wrappers, thawed

3 tablespoons honey

6 Granny Smith or other variety apples, peeled, cored and cut into ½-inch pieces

1 to 2 tablespoons extra virgin olive oil

Juice of 1 large lemon

⅓ cup sugar

1 teaspoon ground nutmeg

4 tablespoons candied ginger, coarsely chopped

Pareve whipped cream, or vanilla ice cream

## PREPARATION

1. Preheat oven to 350°F. Lightly spray a rimmed baking sheet with non-stick cooking spray.
2. Lay wontons out on the prepared baking sheet. Brush with honey, spray with cooking spray, and sprinkle with cinnamon. Bake 6 to 8 minutes at 350°F, or until golden brown. Remove from oven and allow to cool slightly on baking sheet.
3. Meanwhile, in a large saucepan over medium-high heat, sauté apples in olive oil for 5 to 8 minutes, stirring occasionally. Stir in lemon juice, sugar, nutmeg, ginger, 1 teaspoon cinnamon, and cook 1 minute more.
4. Reduce heat to medium-low and cook apples until tender, stirring occasionally. When apples are cooked through, remove from heat.
5. To assemble, spoon warm filling into a stemless wine glass, dessert bowl or parfait glass. Top with whipped cream or a scoop of ice cream. Place one to two wonton crisps standing up in the filling and finish with a light dusting of cinnamon. Serve immediately.