Aeblekage

My Grammy, Esther, was from Denmark. Every Christmas she would make us this treat. It has now become a generational family tradition. I love it and hope you can enjoy it too!

6 cups applesauce
3 apples cored, peeled, and diced
6 cups bread crumbs (or almond meal if you prefer)
Cinnamon - to taste, start with ½ teaspoon
Sucanut or a dry natural sugar
Coconut oil or a mild flavored oil- start with 1 T.

Prepare apples and boil until tender Mix apples, applesauce, and cinnamon together.
Brown the bread crumbs or almond meal.
Layer mixture in a glass pan or container, 8x8 or about that size. Add two cups of applesauce mixture to two cups of bread crumbs. Continue layering. The bread crumbs should be the top layer to end on.
Chill for 1 hour then serve with coconut whip cream or your choice of whipped cream.
Glædelig Jul (Danish) ~ Merry Christmas!

Recipe by Esther Pomeroy (Kelly's Grandmother)