

# Disney MALEFICENT SWEET~AS~AURORA

## BEAUTIFUL RECIPES

The following recipes are meant to be prepared by an adult. Children should help ONLY under close supervision.

### STONE FRUIT CRUMBLE

#### Crust & Topping Ingredients:

- 1 cup All Purpose Flour
- 1/2 cup Organic Rolled Oats
- 1/3 cup Brown Sugar
- 1 tsp Cinnamon
- 1/3 cup Coconut Oil (melted)
- 1/2 tsp Xanthan Gum
- 1/2 cup Chopped Pecans (optional)

#### Stone Fruit Filling Ingredients:

- 1 Organic Egg
- 1/2 cup Sugar
- 1 tbsp All Purpose Flour
- 1/4 tsp Sea Salt
- 1 Peach and 1 Plum (medium size)  
peeled and chopped (about 1.5 cups)

**Crust & Topping:** Put flour, oats, brown sugar, and cinnamon in a large mixing bowl and whisk together until combined. Gently mix the coconut oil into your mixed dry ingredients. Remove 3/4 cup of the mixture, put in a small bowl and mix with pecans. Set aside to use later for your topping. Distribute your main crust mixture evenly among six 3" ramekins or muffin pan. Gently press down crust mixture. Bake for 10 minutes as you prepare the filling.

**Stone Fruit Filling:** Mix egg and sugar together until smooth. Add the flour and salt. Whisk until combined. Fold in your fruit. Remove crust from the oven after 10 minutes and pour the filling over hot crust. Sprinkle with reserved oat/pecan mixture. Bake for 20-25 minutes or until golden brown on top. Allow to cool for 15 minutes and serve. *Yields 6 servings*



### FRESH BERRY TARTLET

#### Crust Layer Ingredients:

- 2 cups Pecans
- 1/2 cup Medjool Dates
- 1 pinch of Sea Salt

#### Cashew Cheesecake Ingredients:

- 1 1/2 cups Raw Cashews

- 3/4 cup Coconut Oil (melted)
- 1/3 cup Lemon Juice
- 1/2 cup Maple Syrup
- 1 tsp Vanilla Extract
- 2 tbsp Water

**Prepare Bottom Crust Layer:** Put pecans, dates & sea salt together in a food processor and pulse until mixture is crumbly, but be careful not to over process into nut butter. Divide mixture evenly into 10 foil tart pans (4 inch diameter recommended). Press crust mixture into bottom of each tart pan. **Prepare Cashew Cheesecake Layer:** Puree ingredients together in a food processor or high speed blender. Spoon over the bottom crust layer. Freeze for at least 1 hour. Fill with your favorite fresh berries and serve. *Yields 10 servings*

NOTE: This cashew cheesecake stores very well in the freezer, just let it thaw for five minutes before serving.

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# MALEFICENT WICKEDLY GOOD SNACKS

The following recipes are meant to be prepared by an adult.  
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## BEET CRISPS

### INGREDIENTS:

3-4 Organic Beets, thinly sliced  
3 Tablespoons of Olive Oil  
Pink Salt  
Fresh Ground Black Pepper

**PREPARATION:** Preheat oven to 350°F. Combine beets and oil in a mixing bowl and toss until your beet slices are coated. Layout slices in a single layer on a baking sheet. Bake for 20–30 minutes or until crisp. Season with and pepper and serve.



## SCEPTER SNACKS

### INGREDIENTS:

12 Large Pretzel Sticks | 12 Large Pitted Queen Olives | 1 Cup Mozzarella Cheese

**PREPARATION:** Attach olives to one end of each pretzel stick and set aside. Place Mozzarella cheese in a glass sauce pan and heat slowly over low heat until your cheese is fully melted. Hold one olive topped pretzel stick over your heating pot. Use a fork to pull up a teaspoon size portion of your stringy melted cheese and proceed to wrap the staff in the strands of cheese dripping from your fork by twisting the pretzel stick as you go. Continue until each stick is wrapped to your liking with cheese.

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