



Apple Crumble

Makes 8 servings

Apple filling:

2 pounds Granny Smith Apples, peeled,
cored and cut into ½-inch cubes
1 tablespoon flour
½ cup granulated sugar
½ teaspoon ground cinnamon
2 tablespoons lemon juice

Topping:

1 cup rolled oats
1 cup flour
1 cup loosely packed brown sugar
½ teaspoon baking powder
1 teaspoon ground cinnamon
Pinch of salt
½ cup (1 stick) unsalted butter, melted
Vanilla ice cream for serving (optional)

Preheat oven to 350 degrees.

Place apples in a bowl. Mix flour, sugar and cinnamon and sprinkle over apples, then add the lemon juice. Toss and spread out evenly in a 1-½-quart baking dish.

Place topping ingredients in a bowl and mix until clumps form, like wet sand. Spread over apples, crumbling with fingers if needed.

Bake in preheated oven 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand 10 minutes before serving warm with vanilla ice cream, if desired.

Note: The apple weight is for apples before peeling and chopping.

