

Apple Crumble

Serves 8

Precook Apples:

- 28 g unsalted butter
- 1.13 kg apples, peeled and cored, then cut into wedges (5 large)
- ¼ tsp ground allspice
- ½ tsp ground cinnamon
- ¼ tsp kosher salt
- 120 g sugar (plus 1 T)
- 2 T all-purpose flour
- 2 tsp cornstarch
- 1 T apple cider vinegar

1. Melt **butter** in a large sauté pan set over medium-high heat and add **apples** to the pan. Stir to coat fruit with butter and cook, stirring occasionally.
2. Whisk together the **spices, salt** and **120 g sugar**, and sprinkle this over the pan, stirring to combine. Lower heat and cook until apples have started to soften, approximately **5 to 7 minutes**.
3. Sprinkle the **flour** and **cornstarch** over the apples and continue to cook, stirring occasionally, **another 3 to 5 minutes**.
4. Remove pan from heat, add **cider vinegar**, stir and scrape fruit mixture into a bowl and allow to cool completely. (The fruit mixture will cool faster if spread out on a rimmed baking sheet.)

Crumble topping:

- 65 g all-purpose flour -
- 84 g cold butter, cut into 1/4" cubes -
- 100 g brown sugar, lightly packed -
- 100 g granulated sugar -
- 45 g rolled oats -
- 55 g sliced walnuts or pecans
- ½ tsp cinnamon –
- ½ tsp salt

1. Combine the cold **butter** cubes, **flour, sugars, oats, nuts, salt** and **cinnamon** together in a large bowl (or food processor).
2. Use your hands to mash the butter into the other ingredients until coarse crumbles the size of peas form (or use food process and pulse just a few times).

Bake:

1. Spread apples in a lightly buttered 20-cm square or 23-cm round baking pan (red ceramic pie pan)
2. Spread topping over apples and **bake about 30-40 minutes** (Precooked apples, like above, will take less time) until topping is browned and apples are tender.
3. Serve hot, warm or at room temperature.

