

## Sheet Pan Apple Crumble: The Ultimate Dessert for Crumble Lovers

Sheet Pan Apple Crumble: A Cozy Autumn Delight



OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

6 cups of peeled and sliced apples (Granny Smith or Honeycrisp work well)  
1 cup granulated sugar  
1 teaspoon cinnamon  
1 tablespoon lemon juice  
1 cup rolled oats  
1 cup all-purpose flour  
1/2 cup brown sugar  
1/2 cup unsalted butter, melted

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line a sheet pan with parchment paper.
2. In a large bowl, combine the sliced apples, granulated sugar, cinnamon, and lemon juice. Toss until the apples are well coated.
3. Spread the apple mixture evenly on the prepared sheet pan.
4. In another bowl, mix the oats, flour, brown sugar, and melted butter until crumbly. Sprinkle this mixture over the apples.
5. Bake for 35-40 minutes, or until the apples are tender and the crumble is golden brown.
6. Let it cool slightly before serving. Enjoy warm with a scoop of vanilla ice cream!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sheet-pan-apple-crumble-the-ultimate-dessert-for-crumble-lovers/>