

## Homemade Apple Crumble - A Cozy Classic with a Golden Crunch

Homemade Apple Crumble ??



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Apple Filling:

5 large apples (Granny Smith or Honeycrisp), peeled and sliced

... cup granulated sugar

... cup brown sugar

1 teaspoon cinnamon

‰ teaspoon nutmeg

1 teaspoon lemon juice

1 teaspoon vanilla extract

For the Crumble Topping:

1 cup all-purpose flour

‰ cup old-fashioned oats

‰ cup brown sugar

‰ teaspoon cinnamon

‰ cup unsalted butter, melted

### DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C). Grease a 9x9-inch or similar-sized baking dish.
2. Make the Apple Filling: In a large bowl, toss sliced apples with:
3. Granulated sugar
4. Brown sugar
5. Cinnamon
6. Nutmeg
7. Lemon juice
8. Vanilla extract
9. Pour this mixture evenly into your prepared baking dish.
10. Make the Crumble Topping: In a separate bowl, combine:
11. Flour
12. Oats
13. Stir in melted butter until it forms a crumbly texture.
14. Assemble and Bake: Sprinkle the crumble topping evenly over the apple mixture. Bake for 40-45 minutes, or until the apples are soft and bubbly and the top is golden brown.
15. Cool and Serve: Let the crumble cool for 10 minutes before serving-it thickens slightly as it sits. Serve warm with vanilla ice cream or whipped cream for maximum indulgence.

### TIPS FOR SUCCESS

Slice apples evenly so they cook uniformly.

Don't skip the lemon juice -it balances the sweetness beautifully.

Double the crumble topping if you love a thicker crust (who doesn't?).

Make ahead and reheat gently in the oven for a stress-free dessert. ?

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

Original recipe: <https://chefmaniac.com/homemade-apple-crumble-a-cozy-classic-with-a-golden-crunch/>