

Apple Crumble Recipe: A Warm and Spiced Fall Dessert

There are several reasons why this apple crumble recipe stands out among the rest:



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 ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon lemon juice
1 cup all-purpose flour
1 cup rolled oats
1/2 cup brown sugar
1/2 cup unsalted butter, softened
1/4 teaspoon salt

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your crumble bakes evenly and achieves that golden-brown color.
- 2.** Prepare the : Apples: In a large mixing bowl, combine the sliced apples, granulated sugar, cinnamon, nutmeg, and lemon juice. Toss until the apples are well coated. This step enhances the flavor and helps to soften the apples during baking.
- 3.** Make the : Crumble Topping: In another bowl, mix together the flour, oats, brown sugar, and salt. Add the softened butter and use your fingers or a pastry cutter to blend until the mixture resembles coarse crumbs.
- 4.** Assemble the : Crumble: Spread the apple mixture evenly in a greased baking dish. Sprinkle the crumble topping generously over the apples, ensuring an even layer.
- 5.** Bake: Place the baking dish in the preheated oven and bake for 30-35 minutes, or until the topping is golden brown and the apples are bubbling. Keep an eye on it to prevent over-browning.
- 6.** Cool and : Serve: Once baked, remove the crumble from the oven and let it cool for about 10 minutes. This allows the juices to settle, making it easier to serve.

TIPS FOR SUCCESS

Mix Apple Varieties: For a more complex flavor, use a mix of sweet and tart apples.

Add Nuts: Incorporate chopped walnuts or pecans into the crumble topping for added crunch and flavor.

Experiment with Spices: Feel free to add a pinch of ginger or allspice for an extra layer of warmth.

Serve Warm: This dessert is best enjoyed warm, so consider reheating leftovers in the oven for a few minutes before serving.

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

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