

# Bree's Grandma's Apple Crumble:



## Ingredients:

For the Filling:

- 6-8 medium-sized apples (such as Granny Smith or Fuji), peeled, cored, and sliced
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg (optional)
- 1 tablespoon lemon juice
- 1 tablespoon all-purpose flour (to thicken the filling)

For the Crumble Topping:

- 1 cup old-fashioned rolled oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar (light or dark)
- 1/2 teaspoon ground cinnamon
- 1/2 cup unsalted butter, cold and cut into small cubes

## Instructions:

- Preheat your oven to 350°F (175°C).
- In a large mixing bowl, combine the sliced apples, granulated sugar, ground cinnamon, ground nutmeg (if using), lemon juice, and 1 tablespoon of all-purpose flour. Toss the mixture until the apples are evenly coated.
- Transfer the apple mixture to a greased 9x9-inch (23x23 cm) baking dish or a similar-sized ovenproof dish.
- In another bowl, prepare the crumble topping. Combine the rolled oats, all-purpose flour, brown sugar, and ground cinnamon. Mix well.
- Add the cold, cubed butter to the oat mixture. Using a pastry cutter or your fingers, work the butter into the dry ingredients until the mixture resembles coarse crumbs. You can also use a food processor with a few pulses to achieve this texture.

- Sprinkle the crumble topping evenly over the apple filling in the baking dish.
- Place the baking dish in the preheated oven and bake for 40-45 minutes, or until the top is golden brown, and the apple filling is bubbling.
- Remove the apple crumble from the oven and let it cool for a few minutes before serving.
- Serve warm, optionally with a scoop of vanilla ice cream or a dollop of whipped cream.

Enjoy your delicious "Bree's Grandma's Apple Crumble"! This classic dessert is perfect for any time of the year and is sure to evoke feelings of warmth and nostalgia.