Simple Apple Crumble

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3-4 good baking apples (Jonagold, Pink Lady, Granny Smith, etc.) - 2 tablespoons sugar or honey, more or less to taste - 1 cup all-purpose flour - 6 tablespoons unsalted butter, at room temperature, cubed - 1 teaspoon ground cinnamon, or more to taste - 1/2 teaspoon salt - 1/2 packed cup light brown sugar - 2/3 cup rolled oats (optional) - 1/2 cup chopped walnuts or pecans (optional)

Instructions

This serves about 4-6 people, and goes well with a scoop of vanilla ice cream or fresh-whipped cream, but fine on its own for tea, dessert, or late-night snacking after a long session of spinning records. You could also add 1/3 teaspoon of nutmeg and/or 1/4 teaspoon ground cloves for an extra kick. 1. Preheat the oven to 375 degrees F. Peel and core apples, then chop in roughly 1/3 to 1/2-inch chunks. Place apples in a glass pie plate and sprinkle them with sugar. If you don't have a glass pie plate, anything ceramic or glass that's 9x9 inches (but no bigger) should do fine. Smaller is okay, providing it can hold 6 cups worth of yum. 2. In a large bowl, stir together the flour, cinnamon and salt. Add the butter and rub it into the flour with your fingers, mix well with a pastry blender, or pulse the dry ingredients and butter in a food processor until the mixture resembles crumbs. Mix in the brown sugar until blended. 3. Sprinkle the crumble mixture evenly over the apples. 4. Bake until the topping is crisp and golden, which should be 25-30 minutes. Serve warm. This recipe is easy to make for a vegan! Just substitute butter for vegan margarine. I like Earth Balance's products, as they don't use hydrogenated oils.