



Apple Crumble

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup + 2 tbsp AP Flour - 1/2 cup packed light brown sugar - 1/2 tsp baking powder - Pinch of salt - 1 stick unsalted butter (cut into coarse pieces) - 2 cups granola (w/o fruit) - 5 Granny Smith apples (peeled and sliced) - 1 cup granulated sugar - 1 tbsp lemon juice - 2 tsp maple syrup - 1/2 tsp nutmeg

Instructions

Maple syrup makes this crumble great. 1. Preheat the oven to 350° 2. For topping: combine 1 cup of flour with brown sugar, baking powder, salt, butter, and granola. 3. For apples: toss apples with granulated sugar, remaining flour, lemon juice, maple syrup, and nutmeg. 4. Spread apples in a shallow baking dish, sprinkle with topping and bake for 1 hr (or until topping is golden and filling is bubbling).