**CLASSIC APPLE CRUMBLE**

Warm desserts are a hallmark of Autumn with fragrant cinnamon and nutmeg filling the home and delighting our senses. To me, there's nothing quite like it. This recipe comes together so quickly. Preparing the apples is the longest part, but it's worth peeling them for the soft texture baking gives the apples. The crumble is the perfect contrast and won't get soggy like a traditional pie crust. Look for tart apples to give it a lively flavor and don't forget to top it with whipped cream!

**Zabar's Recipes** From Zabars.com

By Tiffany Ludwig  
  
**INGREDIENTS:** *Apple Filling Ingredients*  
1. 8 cups of peeled, cored and sliced tart apples (usually takes about 3 lbs. of whole apples)   
2. 1 tablespoon fresh lemon juice   
3. 2 tablespoons brown sugar   
4. 1 teaspoon ground cinnamon   
5. 1/2 teaspoon freshly ground nutmeg   
6. 1/4 teaspoon ground ginger   
7. Pinch ground cardamom   
8. Pinch of salt   
9. 2 tablespoons corn starch   
**TOPPING:**   
*Topping Ingredients*   
10. 1/2 cup brown sugar   
11. 1/2 cup flour   
12. 1 cup traditional rolled oats   
13. 1/2 teaspoon cinnamon   
14. Pinch of salt   
15. 1 stick melted butter (8 tablespoons)   
16. 1/2 teaspoon vanilla   
**DIRECTIONS:**   
*Apple Filling Preparation*   
Butter a 10" pie plate or 9" square pan (or can be equally divided between 8-10 ramekins).   
Preheat oven to 375°.  
  
In a small bowl mix sugar, corn starch, salt and spices. In a large glass bowl, combine the prepared apple slices with the lemon juice then sprinkle on the dry sugar mixture, stirring. Pour into a buttered pie plate or dish.   
  
*Topping Preparation*   
Mix all ingredients together and evenly cover the apple slices.   
  
Bake 40-50 minutes, until the apples give easily when poked with a paring knife. If the crumble is browning too quickly add foil to cover.   
  
Allow to cool to warm before serving. Serve with whipped cream or vanilla ice cream.  
  
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