



# V's Can't Wait for Autumn Apple Crumble

## Ingredients

### Crumble Topping

- 1 cup all purpose flour
- 3/4 cup brown sugar light or dark
- 1 teaspoon baking powder
- dash nutmeg, ground
- dash cloves, ground
- 1 tbsp ground cinnamon
- 8 tablespoons unsalted butter melted

### Filling

- 5 Granny Smith apples peeled, cored, and diced into bite sized pieces
- ½ cup granulated sugar or brown sugar
- 1 tablespoon lemon juice
- 2 tablespoons all purpose flour
- dash nutmeg, ground
- 4 tsp ground cinnamon
- dash cloves, ground

## Directions

- Preheat Oven to 375 ° F
- In a separate bowl, stir all dry ingredients together, except butter.
- Pour butter into crumble mix and mix thoroughly and set aside.
- In a large mixing bowl, mix filling ingredients together until thoroughly blended.
- Pour filling into individual pumpkin ceramic pans (or another ceramic dish.)
- Sprinkle crumble topping over filling.
- Bake for 30 minutes or until bubbly and topping is browned. (If topping starts to brown too quickly just cover with a piece of foil.)
- Serve with a dollop of caramel ice cream and Enjoy!!  
xxV