

Plate Dream

Baked Apple Crumble

Comforting apple crumble with a golden, buttery crumble topping, served warm.

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Filling

- [ ] 6 large apples (about 2 lb), peeled, cored, and sliced
- [ ] 2 tbsp unsalted butter, melted
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 2 tsp fresh lemon juice
- [ ] Pinch of salt

Crumble Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup rolled oats
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt
- [ ] 6 tbsp unsalted butter, cold and cubed

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a large bowl, combine sliced apples, melted butter, granulated sugar, cinnamon, nutmeg, lemon juice, and a pinch of salt; toss until evenly coated.
3. Spread the apple mixture in the prepared dish, spreading it out evenly.
4. In another bowl, whisk together flour, oats, brown sugar, cinnamon, and salt. Add the cold butter cubes and, using fingertips, rub the butter into the dry ingredients until the mixture resembles coarse crumbs.
5. Evenly sprinkle the crumble topping over the apples.
6. Bake for 35-40 minutes, or until the topping is golden brown and the apple filling is bubbling at the edges.
7. Remove from oven, let rest for 5 minutes, then serve warm—perhaps with a scoop of vanilla ice cream or a dollop of whipped cream.

Nutrition per serving

310 kcal	3 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra caramel flavor, drizzle a thin ribbon of caramel sauce over the crumble just before serving.
- For a gluten-free version, replace the flour with a 1-to-1 gluten-free blend.
- A pinch of ginger adds a subtle warmth that pairs beautifully with the apples.