

Apple Crumble

Classic British Apple Crumble recipe with tender baked apples and buttery crumb topping. Easy homemade dessert perfect with vanilla ice cream.

10	25	35	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Apple Crumble

Ingredients

- 1 lb apple
- 2 tbsp powdered sugar
- 1 cup oat
- 2 tbsp butter
- 2 tbsp flour
- 1 tbsp cinnamon

Instructions

- 1 Prepare oven and dish**

Preheat oven to 190°C (375°F). Grease a 23cm (9-inch) square baking dish with butter.
- 2 Prepare the apples**

Peel, core, and slice 1 pound of apples into thin wedges, about 6mm (1/4-inch) thick. Place sliced apples in prepared baking dish and spread evenly.
- 3 Sprinkle 2 tablespoons of sugar over the apples and toss gently to coat.**
- 4 Make the crumble topping**

In a medium bowl, combine 1 cup flour with remaining 2 tablespoons sugar. Add 2 tablespoons cold butter, cut into small cubes.
- 5 Rub the butter into the flour mixture with your fingertips until it resembles coarse breadcrumbs with some pea-sized pieces of butter remaining, about 2-3 minutes.**
- 6 Assemble and bake**

Sprinkle the crumble mixture evenly over the apples, covering completely. Dot the surface with remaining 1 tablespoon butter, broken into small pieces.
- 7 Bake for 25-30 minutes until the topping is golden brown and the apples are tender when pierced with a fork.**
- 8 Cool for 10 minutes before serving to allow the juices to settle.**

Tips

Choose firm baking apples like Granny Smith, Honeycrisp, or Pink Lady that won't turn mushy when baked, and slice them uniformly for even cooking.

Keep butter cold when making the crumble topping - this creates the perfect texture by forming steam pockets during baking that result in the characteristic crumbly consistency.

Don't overmix the crumble topping; work the butter into the flour and sugar until it resembles coarse breadcrumbs with some pea-sized butter pieces remaining.

Taste your apples and adjust sugar accordingly - if using very sweet varieties like Honeycrisp, reduce the sugar in the filling to prevent an overly sweet dessert.

Cover with foil for the first 20-25 minutes of baking to prevent the topping from browning too quickly, then remove the foil to achieve a golden finish.

Let the crumble rest for 15-20 minutes after baking to allow the filling to thicken slightly and reach the perfect serving temperature.

Add a tablespoon of lemon juice to the apple filling to prevent browning and enhance the fruit's natural flavors while balancing sweetness.

For extra flavor depth, try mixing apple varieties or add a pinch of nutmeg, cardamom, or ginger along with the traditional cinnamon.