

# Apple Crumble

## Ingredients

### Filling

9 apples - peeled, cored, and sliced  
1/2 cup golden raisins  
3 tablespoons turbinado or white sugar  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground clove  
juice from half lemon  
zest from half lemon

### Topping

1-1/4 cup brown sugar  
1-1/2 cup old-fashioned oats  
1 cup all-purpose flour  
1-1/4 teaspoon ground cinnamon  
3/4 cup cold butter



## **Preparation**

Preheat oven to 350 degrees F

Peel, core and slice apples. Place in ice cold water until all done. Then drain and pat dry.

In a small bowl mix together the sugar, cinnamon, and clove. Set aside. Add raisins to the apple slices. Squeeze juice from half a lemon over the apples. Toss to evenly coat. Add the sugar and spice mixture to the apples and toss to evenly coat. Pour apple mixture into a 13x9 inch baking dish.

Place all topping ingredients in a separate bowl. Use a pastry cutter mash cold butter into the oats mixture until the mixture resembles coarse crumbs. Next spread the topping mixture over the apples to the edges of the baking dish. Pat the topping gently until even.

Bake in preheated oven until golden brown and sides are bubbling, about 40 minutes.

