

Elmal? Crumble

Classic British Apple Crumble with tender spiced apples and buttery crisp topping. Easy homemade dessert recipe ready in 35 minutes.

10 min

HAZIRLIK

25 min

PI?IRME

35 min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Elmal? Crumble

Malzemeler

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

Yap?l???

- 1 Prepare the oven and apples**

Preheat oven to 375°F (190°C). Peel, core, and slice 1 pound of apples into 1/4-inch thick pieces.
- 2** Toss sliced apples with 2 tablespoons sugar in a large bowl until evenly coated.
- 3** Transfer seasoned apples to a buttered 9x13-inch baking dish and spread in an even layer.
- 4 Make the crumble topping**

Combine 1 cup flour with 1 tablespoon sugar in a separate bowl.
- 5** Add 2 tablespoons cold butter cubes to the flour mixture. Rub butter into flour using your fingertips until mixture resembles coarse breadcrumbs with some pea-sized pieces remaining, about 2-3 minutes.
- 6** Sprinkle crumble mixture evenly over the apples, ensuring complete coverage.
- 7 Bake**

Bake for 20-25 minutes until topping is golden brown and apples are tender when pierced with a knife.
- 8** Cool for 10 minutes before serving to allow filling to set slightly.

?puçlar?

Keep butter cold and cut into small cubes before rubbing into flour for the best crumble texture with irregular chunks.

Slice apples uniformly, about 1/4-inch thick, to ensure even cooking throughout the dessert.

Toss apple slices with lemon juice immediately after cutting to prevent browning and add brightness to the filling.

Test apple doneness by inserting a knife into the center—it should pierce easily when properly cooked.

Cover with foil during the first 20 minutes of baking to prevent over-browning, then remove for the final golden finish.

Let the crumble rest for 15 minutes after baking to allow the filling to set and prevent a watery consistency.

For extra flavor depth, add a pinch of salt to the crumble topping to enhance the butter's richness.