



Name of the recipe: Apple crumble

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 ½ cups brown sugar
2. 3 large red apples
3. 100 grs butter
4. Plenty of cinnamon
5. Chopped nuts to taste
6. 1 /2 cup flour

Optional:

1. Oatmeal
2. Vanilla icecream to top

Preparation:

1. Peel, core and cut apples in wedges or squares. Mix with the nuts and let rest with ½ cup sugar and 3 tbsp of cinnamon. In an oven proof pyrex cook the apples for 10 minutes and then remove from the oven.
2. In a bowl use your fingers to mix the flour, the butter at room temperature, the rest of the sugar, more cinnamon if you like and sprinkle over the hot apples. (You may want to substitute part of the flour for oatmeal)
3. Place in oven again until golden brown.
4. Serve warm with vanilla ice-cream on top or at the side.

Baking time ...20.....mins, Temp:.....180.....°C

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