American apple and cinnamon crumble

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制备过程	45 分钟
烘烤的时间：烘烤时间取决于机器	35 分钟
份	4
电器	Combair SE 自 2015 年

Preparation

800 g apples, equivalent to about 6 apples

50 ml water

Butter, for greasing the porcelain dish

Peel, core and dice the apples. Grease the porcelain dish with butter. Put the diced apple and the water into the porcelain dish and spread evenly.

80 g sugar

50 g plain flour

60 g rolled oats

¾ tsp cinnamon, ground

¾ tsp nutmeg, ground

70 g butter

将发酵桶预加热 湿热风 到 **170 °C**

Mix the sugar, flour, rolled oats and spices together, then rub in the butter until the mixture resembles breadcrumbs. Sprinkle the streusel over the diced apple. Put the porcelain dish on to the wire shelf in the preheated cooking space. Bake.

放入食物

在 湿热风 期间为 **170 35** 分钟°C

Dust the warm apple streusel with icing sugar and serve with ice cream.

小费

Serve with vanilla or your favourite ice cream.

配件

Porcelain dish ½ GN, depth 65 mm

Wire shelf

附加信息

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