American apple and cinnamon crumble

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

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

(For)varm ovnrummet til 170 °C i Varmluft fugtig

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.

Sæt retten ind

Varmluft fugtig 170 °C i 35 Min.

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

Tips

Serve with vanilla or your favourite ice cream.

Tilbehør

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Yderligere oplysninger

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