American apple and cinnamon crumble

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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

(Pre-)heat cooking space to 170 °C with Hot air humid

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.

Put the food in

Hot air humid 170 °C for 35 Mins

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

Tips

Serve with vanilla or your favourite ice cream.

Accessories

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Additional information

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