

Apple Crumb

Aunt Jill first saw this recipe as a microwave-in-a-cup dessert option, and she's been playing with the ingredients and techniques since then to create a delicious dessert. This is a recipe for a 9x13, but Aunt Jill still uses these ingredients to make a late-night sweet treat in a mug. Based off of many experiments, we can say that it's hard to get this one wrong, so play with the ingredients to get a new favorite for your family. Think of a crustless apple pie with a deliciously sweet baked granola on top. This is a favorite that usually shows up as the dessert at Passover, and it is a great way to use our home-grown apples.

Ingredients

- 5 pounds apples, sliced
- 1 cup butter (*Set aside ½ cup.*)
- ½ teaspoon cinnamon
- 1 cup brown sugar
- 1 tablespoon lemon juice
- ½ cup pecans, chopped
- Special K Granola, Touch of Honey
(*no more than 1 – 11-ounce box*)



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Grease a 9x13 pan.
- ❖ Sauté sliced apples in half cup of butter, cinnamon, brown sugar, and lemon juice.
- ❖ Pour apple mixture into 9x13.
- ❖ Liberally, sprinkle pecans and granola over the top.
- ❖ Drizzle the set aside butter over the top making sure to moisten all the granola.
- ❖ Bake for 15 minutes or until brown on top.


Nana's Kitchen!
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"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8