



Cinnamon Apple Crumble



SERVINGS

6



COOKING TIME

25-30 min

Cinnamon Apple Crumble is full of traditional fall flavors that you can whip up in just 30 minutes. This baked dessert recipe will warm you up on chilly fall and winter days and will fill your home with the sweet scents of cinnamon and apples.

Ingredients

- 4 cups peeled, cored and thinly sliced baking apples (about 2 large)
- 3 tbsp Tropicana Pure Premium® orange juice
- 1/4 cup granulated sugar
- 1 tbsp cornstarch
- 1 tsp vanilla
- 1 tsp ground cinnamon, divided
- 1/2 cup firmly packed brown sugar
- 1/4 cup all-purpose flour
- 4 tbsp margarine or butter
- 1/2 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)

Cooking Instructions

1. Heat oven to 400°F.
2. Lightly grease 2-quart baking dish.
3. In large bowl, combine apples and orange juice.
4. Stir in granulated sugar, cornstarch, vanilla and 1/2 teaspoon cinnamon; toss to coat.
5. Spoon mixture into baking dish.
6. In medium bowl, combine brown sugar, flour and remaining cinnamon; mix well.
7. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs; stir in oats.
8. Sprinkle over apple mixture.
9. Bake 25 to 30 minutes or until topping is golden brown and apples are tender.

10. Serve warm or at room temperature.