



Photo by: Leigh Beisch

Double Apple Crumble

This apple dessert recipe gets double apple flavor from crisp Braeburn apples plus apple butter and features a buttery topping of oats and cinnamon.

Health

- **Yield:** 6 servings (serving size: about 3/4 cup)

Ingredients

5 cups sliced peeled apples, such as Braeburn (about 2 pounds)	1/4 cup packed light brown sugar
3 tablespoons apple butter	1 teaspoon ground cinnamon
Cooking spray	1/8 teaspoon salt
1/4 cup all-purpose flour	3 tablespoons chilled butter
1/4 cup regular oats, uncooked	1/3 cup chopped pecans

Preparation

1. Preheat oven to 375°.
2. Combine apples and apple butter; arrange in 8-inch square baking dish coated with cooking spray, pressing down lightly to compact.
3. Combine flour, oats, sugar, cinnamon, and salt in a medium bowl; cut in butter using a pastry blender or 2 knives until mixture resembles coarse meal. Stir in pecans. Sprinkle mixture over apples. Bake at 375° for 45 minutes or until bubbly and golden brown.

Nutritional Information

Amount per serving

Calories 251 Fat 11 g Satfat 4 g Monofat 4 g Polyfat 2 g Protein 2 g Carbohydrate 40 g Fiber 3 g
Cholesterol 15 mg Iron 1 mg Sodium 29 mg Calcium 30 mg

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