

Cinnamon Apple Crumble

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)

How to make it

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.



PREP
TIME
10 min



COOK
TIME
25-30 min



TOTAL
TIME
35 min



SERVINGS
6

Made with



Quaker® Oats-Old Fashioned