

Apple Crumble Recipe No Oats



Apple crumble recipe no oats is a delightful dessert that showcases the natural sweetness and tartness of apples, complemented by a crumbly topping that creates a wonderful textural contrast. This classic dish is perfect for any occasion, whether you're hosting a family gathering, a cozy dinner party, or simply looking to indulge in a comforting homemade treat. In this article, we will guide you through a simple yet delicious apple crumble recipe without oats, exploring the ingredients, preparation steps, and tips to make it a perfect dessert.

Ingredients for Apple Crumble

To create a mouthwatering apple crumble without oats, you will need the following ingredients:

For the Filling

1. Apples: 6 cups, peeled, cored, and sliced (recommended varieties: Granny Smith, Honeycrisp, or Fuji)
2. Sugar: 1/2 cup (adjust depending on the sweetness of the apples)
3. Cinnamon: 1 teaspoon (adds warmth and flavor)
4. Nutmeg: 1/4 teaspoon (optional, for added depth)
5. Lemon Juice: 2 tablespoons (helps balance sweetness and prevent browning)
6. Flour: 1 tablespoon (to help thicken the filling)

For the Crumble Topping

1. All-Purpose Flour: 1 cup (for structure)
2. Brown Sugar: 1/2 cup (adds moisture and caramel flavor)
3. Granulated Sugar: 1/4 cup (for sweetness)
4. Butter: 1/2 cup (1 stick, cold and cubed; for a rich, flaky texture)
5. Baking Powder: 1/2 teaspoon (to provide some lift)
6. Salt: 1/4 teaspoon (enhances flavor)

Preparation Steps

Now that you have gathered all the necessary ingredients, let's dive into the preparation steps for your apple crumble.

Step 1: Preparing the Apple Filling

1. Preheat the Oven: Begin by preheating your oven to 350°F (175°C). This ensures that your crumble bakes evenly and develops a nice golden color.
2. Prepare the Apples: Peel, core, and slice the apples. Aim for uniform slices for even cooking.
3. Mix Ingredients: In a large mixing bowl, combine the sliced apples, sugar, cinnamon, nutmeg (if using), lemon juice, and flour. Toss everything together until the apples are evenly coated.
4. Transfer to Baking Dish: Pour the apple mixture into a greased 9x13-inch baking dish. Spread it out evenly.

Step 2: Making the Crumble Topping

1. Combine Dry Ingredients: In a separate bowl, whisk together the all-purpose flour, brown sugar, granulated sugar, baking powder, and salt.
2. Cut in the Butter: Add the cold, cubed butter to the dry mixture. Using a pastry cutter or your fingertips, work the butter into the flour mixture until it resembles coarse crumbs. This process is

crucial; you want small pieces of butter to remain to ensure a flaky topping.

3. Sprinkle Over Apples: Evenly distribute the crumble topping over the apple filling in the baking dish, making sure to cover the apples completely.

Step 3: Baking the Crumble

1. Bake: Place the baking dish in the preheated oven and bake for 45-50 minutes, or until the topping is golden brown and the apples are bubbling.

2. Cool: Remove the crumble from the oven and let it cool for about 10-15 minutes. This cooling time allows the filling to set slightly, making it easier to serve.

Serving Suggestions

Apple crumble is delicious on its own, but you can enhance it further with a variety of delectable serving options:

- Vanilla Ice Cream: A scoop of creamy vanilla ice cream is a classic pairing that adds a delightful contrast to the warm crumble.
- Whipped Cream: Lightly sweetened whipped cream can add an airy texture and complement the richness of the crumble.
- Caramel Sauce: Drizzling warm caramel sauce over the top can introduce an extra layer of sweetness.
- Yogurt: For a healthier option, serve with a dollop of Greek yogurt, which adds creaminess and a slight tang.

Storing and Reheating

If you have leftovers (though that's often unlikely with such a delicious dessert), here's how to store and reheat your apple crumble:

Storing

- Refrigerate: Allow the apple crumble to cool completely, then cover it tightly with plastic wrap or transfer it to an airtight container. It can be stored in the refrigerator for up to 3-4 days.
- Freezing: To freeze, wrap the cooled crumble tightly in plastic wrap and then in aluminum foil. It can be stored in the freezer for up to 3 months.

Reheating

- Oven Method: Preheat the oven to 350°F (175°C). Place the crumble in an oven-safe dish and cover it with aluminum foil to prevent over-browning. Bake for about 20-25 minutes, or until hot throughout.
- Microwave Method: For a quicker option, you can microwave individual servings for 30-60 seconds, depending on your microwave's power.

Tips for the Perfect Apple Crumble

Here are some handy tips to ensure your apple crumble turns out perfectly every time:

1. Choose the Right Apples: A mix of sweet and tart apples creates a more complex flavor. Consider using a combination of Granny Smith for tartness and Honeycrisp for sweetness.
2. Don't Overmix the Topping: When creating the crumble topping, be careful not to overmix the butter and flour. You want to maintain some larger chunks of butter for a flaky texture.
3. Experiment with Spices: Feel free to adjust the spices in the apple filling. Add ginger, allspice, or even a splash of vanilla extract for a different twist.
4. Add Nuts: For added crunch, consider mixing in some chopped nuts, such as pecans or walnuts, into the crumble topping.
5. Serve Warm: Apple crumble is best enjoyed warm, straight from the oven, which enhances the flavor and aroma.

Conclusion

This apple crumble recipe no oats is a comforting and delicious dessert that is easy to make and sure to please. With its warm, spiced apple filling and a buttery, crumbly topping, it embodies the essence of homemade goodness. Whether served as a simple weeknight treat or a show-stopping dessert for a special occasion, this recipe is versatile and satisfying. Enjoy the process of creating this classic dessert, and indulge in a slice (or two) of warm apple crumble topped with your favorite accompaniments!

Frequently Asked Questions

What are the main ingredients for a no-oats apple crumble?

The main ingredients for a no-oats apple crumble typically include apples, flour, butter, sugar, cinnamon, and a pinch of salt.

How do I make the crumble topping without oats?

To make the crumble topping without oats, mix equal parts flour and sugar with cold butter until the mixture resembles coarse crumbs. You can also add nuts or coconut for extra texture.

Can I use frozen apples for a no-oats apple crumble?

Yes, you can use frozen apples for a no-oats apple crumble. Just be sure to thaw and drain any excess moisture before baking.

What type of apples are best for apple crumble?

The best apples for apple crumble are usually tart varieties like Granny Smith or Honeycrisp, as they provide a nice balance to the sweetness of the crumble.

How long should I bake a no-oats apple crumble?

Bake a no-oats apple crumble at 350°F (175°C) for about 30-40 minutes, or until the apples are tender and the topping is golden brown.

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