



FROM OUR KITCHEN TO YOURS

APPLE PICKIN' CRUMBLE



Pledge Project Kitchen

Ingredients

- 1 Frozen Pie Crust

For the Filling:

- 6-8 Medium sized apples. We use a variety from the U-Pick Orchard! Peel-Core-Slice with an apple slicer or safely, peel and cut thin slices with a knife.
- 2 1/2 Tablespoon white sugar
- 1/3 Cup Brown Sugar - Packed firmly
- 1/4 Granulated sugar
- 1 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 1/2 Teaspoon Cloves

For the Crumble

- 1 cup All-purpose flour
- 1 cup Sugar
- 1/4 Teaspoon Baking soda
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Cinnamon
- 1 Stick of Salted Butter

Directions

1. Preheat oven to 350 degrees F. Line a rimmed baking sheet with foil. You'll thank us later!
2. Assemble the filling in a large mixing bowl. Combine the brown and white sugar plus the spices. When mixed, add the sliced apples and coat them evenly.
3. Add the Crumble ingredients to a medium sized bowl.
4. With a dough blender/pastry cutter or forks, mix and cut until crumbly.
5. Add the Apple Mixture to the frozen pie shell
6. Pinch a couple of tablespoons of Crumble at a time and pack all over the top of the apple mixture.

Vary the thickness by pressing larger pieces together.

Bake 35-45 minutes until golden brown on top and tender inside.

#Pro-Tip: If you're lucky, the foil on your baking sheet captured a hot, gooey apple-caramel sauce. Scoop it up and drizzle over the top of your Crumble!