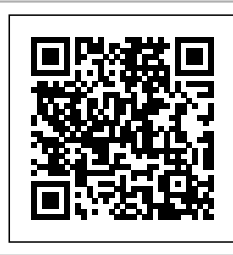


Apple Cranberry Crumble



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

For the filling:

- 4 Apples, peeled, cored and thinly sliced
- 1/2 cup of Dried Cranberries
- 1/4 cup of Granulated Sugar
- 1/4 cup of Brown Sugar
- 2 Tbsp of Flour
- 2 Tbsp of Unsalted Butter
- Zest of 2 Clementines (or 1 small orange)
- Zest and Juice of 1/2 lemon
- 1 tsp of Cinnamon
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For the Crumble Topping:

- 2/3 cup of All Purpose Flour
- 1/4 cup of Brown Sugar
- 2 Tbsp of Vanilla Sugar (or regular granulated sugar plus 1/2 tsp of vanilla)
- 1/3 cup of Unsalted butter, cold and cut into little pieces
- 2 Tbsp of Raw Sugar
- 1/2 tsp of Baking Powder

1) Preheat your oven to 425 degrees.
Butter a baking dish and set aside.

2) In a large skillet, add the butter and both kinds of sugars, cook it over medium heat until it starts to bubble, add the apples, cinnamon, lemon zest, salt, clementine zest and lemon juice and cook the mixture for about 5 minutes. Meanwhile make the topping.

3) In a large bowl, stir together the brown sugar, vanilla sugar, flour and baking powder, add the butter and either using a pastry cutter or a fork, break the butter into the flour mixture until its evenly distributed among the dry mixture.

4) Stir in the flour and dried cranberries into the apple mixture and remove from heat.

5) Place the apple filling in the baking dish, sprinkle the topping all over and sprinkle the raw sugar all over the top.

6) Bake the crumble for about 30 minutes or until golden brown and bubbly on top.

