

## **Irish Apple Crumble with Oats**

### **Ingredients**

#### **Filling:**

3 cups of peeled, cored and chunked baking apples, (3 or 4 Granny Smith, Braeburn, Golden Delicious or Gala)

1 tblsp. all-purpose flour

½ cup brown sugar

Juice of 1 lemon

#### **Crumble**

¾ cup all-purpose flour

¾ cup old fashioned oats

¾ cup brown sugar

1 cup cold unsalted butter cut into pieces

¼ cup chopped pecans (walnuts or almonds)

### **Preparation**

Pre-heat oven to 375°. For the filling place apple chunks, flour, brown sugar, cinnamon and lemon juice in a prepared 11 x 9 baking pan. Mix thoroughly and set aside.

In large bowl place flour, oats, brown sugar and butter pieces. Using your hands rub all the ingredients together until it resembles coarse meal, and all dry ingredients are incorporated.

Spread apple mixture to evenly cover bottom of baking dish, add crumble mixture over top, making sure to apples are covered. Sprinkle topping with chopped nuts. Bake 30-40 minutes until apples are bubbly and the topping is a golden brown. Let sit for 10 minutes before serving. Top with dollop of whipped cream or serve with ice cream.