



APPLE CRUMBLE

CRUMBLE INGREDIENTS

- ¼ cup extra-virgin olive oil, plus extra for greasing the pan
- ½ cup unbleached all- purpose flour
- 1/3 cup light brown sugar
- 1 cup pecans or walnuts, toasted
- 1 cup old fashioned oats

FILLING INGREDIENTS

- 3 medium Greening apples
- ¼ cup light brown sugar
- 2 tablespoons cognac

PREPARATION

1. Grease a 10 x 1½ flan dish, or six ½ cup ramekins with olive oil. I place the ramekins on a cookie sheet to make it easier to handle when hot.
2. Preheat the oven to 375F.
3. Place the flour, sugar and pecans/walnuts in a food processor fitted with the steel blade and pulse until the nuts are very coarsely chopped. Through the feed tube pour the olive oil and pulse until the mixture is very coarse.
4. Transfer to a bowl and combine with the oats (this can be done even the day before you bake the crumble).
5. Peel, core and cut apples into small cubes. Place the fruit in a bowl and toss with the sugar and cognac.

6. Spread the apples in the dish or among the ramekins and sprinkle with the crumble.
7. Bake for about 45 minutes, the topping should be light brown.
8. Serve warm. It is easy to reheat if need be.