

Fruit Crumble

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
rolled oats	1 cup	
all-purpose flour	1 cup	
walnuts	1 cup	chopped finely
almonds	1 cup	chopped finely
light brown sugar	2/3 cup	
dark brown sugar	2/3 cup	
cinnamon	1 TBLSP	
ground cardamom	1/4 tsp	
ground cloves	1/8 tsp	
salted butter	1 ½ sticks = 6 oz	chopped into small pieces

- Preheat the oven to 350 deg F.
- In a large bowl, stir together ingredients from oats to cloves. Then, using your hands, work in the butter pieces until you have pea-sized crumbles.
- Generously butter an 8.5" x 8.5" baking dish.
- Scatter about a third of the crumble mixture across the bottom. Place your choice of fruit filling on top of that, then scatter the remaining crumble mixture over top of the fruit filling.
- Bake 40 minutes.

Plum Filling

plums	10	halved & pitted, cut-side-up
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Blackberry Filling

blackberries or raspberries	4 cups	(or a mixture of both berries)
lemon	1	use both juice & zest
sugar	1/3 cup	
cornstarch	2 tsp	
vanilla extract	1 tsp	

Apple Streusel Filling

firm apples	4 to 5	peeled, cored, & sliced
sour cream	1 cup	
egg	1 large	beaten
sugar	1/3 cup	
all-purpose flour	3 TBLSP	
vanilla extract	1 tsp	

NOTE: If your baking dish is filled to the rim, place it on a cooking sheet before putting it in the oven to keep your oven clean.

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Dessert