

Irish Apple Crumble

Makes 6 Servings



3 cups apples cored and sliced
1 cup unsalted butter melted
2 cups rolled oats
1 cup all-purpose flour

1 cup packed brown sugar
1 cup chopped walnuts
1 teaspoon ground cinnamon
whipped cream

Arrange the apple slices into a 9-inch pie plate.

In a bowl combine melted unsalted butter, rolled oats, all-purpose flour, packed brown sugar, chopped walnuts, and ground cinnamon. Stir until a crumbly mixture forms resembling wet sand.

Top the apples with the oat mixture.

Bake in a 350°F oven for 1 hour or until golden brown.

Serve warm with a dollop of whipped cream.

Enjoy!