

Marias Gamesa® Apple Cookie Crumble

Ingredients

Crumble Topping:

- 1 pkg (4.9 oz) Mariás
- 1/2 cup large-flake (old-fashioned) rolled oats
- 1/2 cup packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 cup cold butter, cubed

Apple Filling:

- 8 apples
- 1/2 cup granulated sugar
- 1 tsp freshly grated lemon zest
- 2 tbsp freshly squeezed lemon juice
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 2 tbsp cornstarch
- 3 tbsp butter, cubed

How to make it

1. Preheat oven to 375°F.
2. Crumble Topping: In food processor, pulse Marias Gamesa® Cookies until finely crushed (makes about 1 cup).
3. In medium bowl, stir together cookie crumbs, rolled oats, brown sugar and flour. Using fingertips, cut in butter until crumbly.
4. Apple Filling: In large bowl, toss together apples, sugar, lemon zest, lemon juice, vanilla, cinnamon and nutmeg until well combined. Sprinkle in cornstarch and toss to combine. Scrape into greased 10-inch deep dish pie plate. Dot with butter. Sprinkle with crumble topping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	50 min	75 min	8

Made with



Mariás

5. Bake for 50 to 60 minutes or until topping is golden brown, apples are tender and filling is bubbling. Let cool slightly before serving.