

# Dutch Apple Crumb

Serves: Makes one 8" Square Baking Dish

## Ingredients

### Apple Filling

2 ½ pounds tart apples (about 5 medium). You can use a single variety like Granny Smith, or if you want a deeper flavor, you can use a blend of Jonathan & King David Apples.

2 pounds semi-sweet apples (about 4 medium). You can use a single variety like McIntosh, or if you want a deeper flavor, you can use a blend of McIntosh and Winesap.

¼ cup granulated sugar

2 teaspoons homemade apple pie spice blend (see instructions below)

⅛ teaspoon table salt

2 tablespoons unsalted butter

½ cup heavy cream

### Homemade Apple Spice Blend

Blend with fork in a bowl then save excess.

4 tablespoons ground cinnamon

1 1/2 teaspoons ground nutmeg

1/2 teaspoon ground allspice

1 teaspoon ground ginger

1 1/2 teaspoons ground cardamom

You can assemble this spice blend from pre-ground spices, but to zhuzh up your flavors you should grind these from whole spices. This extra step can be transformative in the quality of your finished dessert. In particular: cardamom and nutmeg. Nutmeg is easily ground on a microplaner. You can buy whole cardamom seeds already husked and crank them through your spice grinder (aka 2nd coffee bean grinder)!

### Streusel Topping

1/2 cup plus 2 tablespoons all-purpose flour

1/2 cups plus 2 tablespoons old fashioned oats

⅓ cup packed light brown sugar

⅓ cup granulated sugar

1 tablespoon cornmeal

1/2 teaspoon homemade apple pie spice blend (see above)

7 tablespoons unsalted butter, melted

## Steps

1. Adjust oven rack to lower-middle position and heat oven to 425 degrees.
2. FOR THE APPLE FILLING:
  - a. Peel, quarter, and core apples; slice each quarter crosswise into pieces 1/4-inch thick.
  - b. Toss apples, sugar, apple pie spice blend and salt in large bowl to combine.
  - c. Heat butter in large Dutch oven over high heat until foaming subsides; add apples and toss to coat.
  - d. Reduce heat to medium-high and cook, covered, stirring occasionally, until apples are softened, about 5-10 minutes.
  - e. Cook, covered, stirring occasionally, until tart apple slices (Granny Smith) are tender and sweet apple slices (McIntosh) are softened and beginning to break down, about 5 minutes longer.
  - f. Set large colander over large bowl; transfer cooked apples to colander. Shake colander and toss apples to drain off as much juice as possible.
  - g. Bring drained juice and cream to boil in now-empty Dutch oven over high heat; cook, stirring occasionally, until thickened and wooden spoon leaves trail in mixture, about 5 minutes.
  - h. Transfer apples to 8-inch square baking dish or pie plate.
  - i. Pour reduced juice mixture over the apples and smooth with rubber spatula.
3. FOR THE STREUSEL TOPPING:
  - a. Combine flour, oats, sugars, pie spice, and cornmeal in medium bowl.
  - b. Drizzle with melted butter and toss with fork until evenly moistened and mixture forms many large chunks with pea-sized pieces mixed throughout.
  - c. Sprinkle streusel evenly over pie filling.
  - d. Set baking dish or pie plate on a baking sheet and bake until streusel topping is deep golden brown, about 10 minutes.
  - e. Cool on wire rack and serve.

This recipe was shared with us by our friend (and guest chef) Jennifer Simms.