

Apple Maple Crumble



Preparation Time: 15 minutes

Cook Time: 35 minutes

Makes: 6 portions

INGREDIENTS:

6 Apples, peeled and thinly sliced

1/3 cup Maple Syrup

1/3 cup All-Purpose Flour

1/2 cup old-fashioned Oats

1/2 cup Brown Sugar

1/4 teaspoon Salt

1/2 cup Butter

DIRECTIONS:

1. **Preheat** oven to 375 °F (190°C).
2. **Place** apples evenly in an 8 inches (20 cm) baking dish.
3. **Pour** maple syrup over the apples.
4. In a large bowl, mix together flour, oats, brown sugar, salt and butter until the mix has a crumb consistency.
5. **Scatter** oat mixture over the apples.
6. **Bake** in preheated oven for 35 minutes.