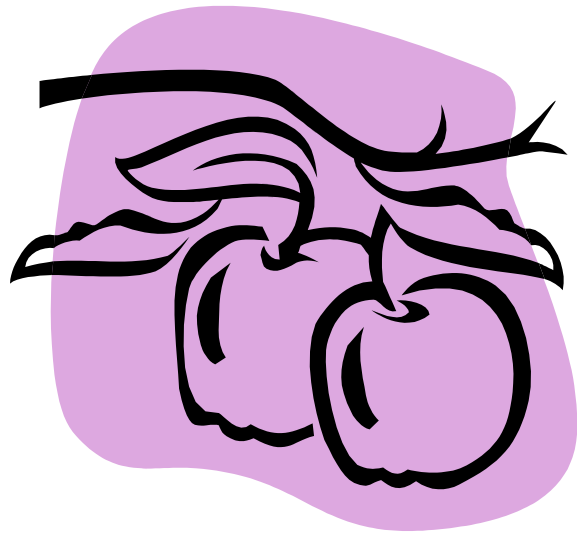


# Mini Apple Crumble

**Yield:** 4-6 people

## **Ingredients:**

1 lg. granny smith apple  
¾ c. flour  
3 T. sugar  
3T. packed brown sugar  
½ t. cinnamon  
2 pinches of nutmeg  
2 pinches of salt  
6 T. unsalted butter



## **Directions:**

1. Preheat oven to 425°.
2. Peel the apples and core/cut them with an apple corer. Slice the wedges into thin pieces. Divide them evenly among the mini aluminum pans and set aside.
3. Place the butter in a small bowl and cover with a paper towel. Melt in the microwave for 1 minute. Set aside.
4. In a small bowl, mix the flour, sugar, brown sugar, cinnamon, nutmeg, and salt until combined.
5. To the flour mixture, add the melted butter. With a fork, in a “press down” motion, combine the ingredients well until it is all one color and crumbly.
6. Divide the flour mixture evenly among the mini pans. Sprinkle it evenly on top of the apples.
7. Place all the pans on a cookie sheet and bake for 10 minutes or until the top is golden.