



QUICK APPLE CRUMBLE WITH CRANBERRIES

Enjoy the homey flavors and aroma of baked apple pie in less than 30 minutes. You won't miss the traditional flaky crust too much once you taste the crunchy-gritty toasted cornmeal streusel on warm, spicy apples.

Ingredients

Apple Filling

- 3 medium-sized apples, peeled, quartered, chopped into $\frac{1}{4} \times \frac{1}{2} \times \frac{1}{2}$ -inch chunks and fills about 5 cups. Use what you have on hand or your preferred variety. (I used Okanagan Fuji apples.)
- 4 tablespoons light brown sugar
- $\frac{1}{2}$ teaspoons ground cinnamon
- pinch kosher salt
- 3 tablespoons unsalted butter
- $\frac{1}{3}$ cup dried cranberries
- $\frac{1}{4}$ cup heavy cream
- 1 teaspoon triple sec liqueur (*optional*)

Crumble/Streusel topping

- $\frac{1}{2}$ cup unbleached all-purpose flour
- 3 tablespoons light brown sugar
- 1 tablespoon yellow cornmeal
- 3 tablespoons butter, melted

Preparation

1. Place the rack in the lower-middle position and preheat oven to 425°F.

2. For the apple filling

- Mix brown sugar, cinnamon and salt in a medium bowl, and toss the apple chunks in it.
- Melt butter over high heat on a Dutch oven until it begins to turn amber in color and the milky froth from the butter has almost cleared (don't allow it to burn).
- Add the apples into the pot and reduce heat to medium-high. Stir with a wooden

spoon and cook for about 5 minutes.

- Add the cranberries and stir. Cover for another 5 minutes or until the apples begin to soften and break down in the steam. Juice will collect on the bottom of the pan.
- Remove from the heat and pour over a strainer with a large bowl underneath to catch the juice.
- Pour the juice back into the Dutch oven over high heat and mix it with heavy cream and triple sec liqueur (if used). Stir until the mixture is reduced and thickened. It's done when you drag your wooden spoon on the bottom of the pan and it leaves a trailing line. Turn off the heat and toss the apples and cranberries in it.
- Transfer the fruits and any remaining liquid into an 8-inch square, or circular, baking dish and flatten the top with a spatula. For individual servings, you can pour them into ramekins or other oven-safe bowls.

3. For the crumble/streusel topping:

- Mix flour, brown sugar and cornmeal in a medium bowl with a fork. Drizzle melted butter while continuing to mix it until it forms pea-sized chunks.
- Line a baking sheet with parchment paper and spread the streusel mixture evenly on top of it.
- Bake it in the pre-heated oven for 5 minutes. Watch closely once you hit the 4-min mark. It might start to burn depending on your baking sheet.
- Take it out of the oven and set aside to cool on a trivet for 5 minutes. Toss the crumble around with a small spoon to prevent it from burning if it is already getting dark.
- Sprinkle topping over the dish/ramekins/bowls filled with fruit.

You can skip to #5, as the fruit and toppings should be good to go. Continue with #4 if you prefer the streusel to be deep brown and/or want to warm up the dish.

4. Set the pie plate/ramekins/bowls on the now-empty baking sheet and place in the oven until the streusel is a deep golden brown, about 5 minutes.

5. Cool pie plate/ramekins/bowls on a wire rack for 10 minutes and serve apple crumble warm, preferably with vanilla ice cream on top, paired with a warm cup of coffee or tea.

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*This recipe was inspired by the **Cook's Illustrated** recipe for **Quick Apple Pie Crisp**, and originally posted on Gourmeted.com on October 16, 2009 with accompanying photo:*

<http://gourmeted.com/2009/10/16/quick-apple-crumble-with-cranberries>

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