

☐ Crock Pot Easy Apple Crumble ☐

Looking for a delicious and effortless dessert? Our Crock Pot Easy Apple Crumble is a must-try! Perfect for any occasion, this mouthwatering treat is sure to satisfy your sweet tooth and become a household favorite. The magic of a slow cooker allows the apples to turn perfectly tender while the topping achieves a golden, crisp texture. Let's dive into this easy, aromatic treat that will have everyone asking for seconds.

Ingredients

- **6 cups sliced apples:** Choose your favorite variety, or mix and match for a complex flavor.
- **1/2 cup granulated sugar:** Adds sweetness to the dish.
- **1/2 cup brown sugar:** Provides a rich, caramel-like sweetness.
- **1 cup rolled oats:** Ensures a hearty, crunchy topping.
- **1 cup all-purpose flour:** Binds the topping ingredients together.
- **1 tsp ground cinnamon:** Adds warmth and depth.
- **1/2 tsp ground nutmeg:** Gives a slightly spicy, nutty flavor.
- **1/4 tsp salt:** Balances the sweetness.
- **1/2 cup butter, chilled and diced:** Ensures a crumbly topping.

Instructions

1. **Prep the Crock Pot:** Grease the crock pot with a little butter or non-stick spray to prevent sticking.
2. **Apples First:** Place the sliced apples evenly in the bottom of the crock pot.
3. **Combine the Dry Ingredients:** In a mixing bowl, combine the granulated sugar, brown sugar, rolled oats, all-purpose flour, ground cinnamon, ground nutmeg, and salt. Stir until well blended.
4. **Cut in the Butter:** Add the chilled, diced butter to the sugar and oat mixture. Use a pastry cutter or two knives to cut the butter into the mixture until it resembles coarse crumbs.
5. **Assemble the Dessert:** Evenly pour the buttery, crumbly mixture over the apples in the crock pot.
6. **Cook:** Cover the crock pot with the lid and cook on low for about 3 hours, or until the

apples are tender and the topping has achieved a golden brown color.

7. ****Serve:**** Dish up the warm apple crumble in bowls and top with a scoop of vanilla ice cream or a dollop of whipped cream for an extra indulgent treat!

Notes

- ****Apple Variety:**** Use tart apples like Granny Smith for a more balanced flavor, or sweeter varieties like Fuji or Gala for a purely sweet experience.
- ****Butter Tips:**** Ensure the butter is cold for the best crumbly topping. If the butter becomes too soft, pop it back in the fridge for a few minutes.
- ****Cooking Time:**** Slow cooker times can vary. If your apples aren't tender after 3 hours, let them cook for an additional 30 minutes, checking every so often.

Suggestions

- ****Mix-ins:**** Add a handful of chopped nuts (like pecans or walnuts) to the topping for extra crunch.
- ****Spice it up:**** A pinch of ground ginger or allspice can add a new dimension of flavor.
- ****Chewy Additions:**** Toss in some raisins or dried cranberries with the apples for texture and taste variation.
- ****Healthier Twist:**** Substitute half the flour with whole wheat flour or oat flour for a healthier alternative.

Conclusion

This Crock Pot Easy Apple Crumble is the perfect dessert for any occasion. Its simple preparation and delicious outcome make it a reliable go-to when you want to impress with minimal effort. The combination of tender, cinnamon-sweetened apples and a buttery, crispy topping is irresistible and pairs perfectly with a scoop of ice cream or a swirl of whipped cream. Enjoy this delightful and simple recipe, and don't forget to share your creations with us!

FAQ

****Q: Can I use any other fruit instead of apples?***

A: Yes, you can substitute apples with pears, peaches, or berries. Adjust the sugar levels accordingly since these fruits vary in sweetness.

****Q: Can I make this dessert vegan?***

A: Certainly! Substitute the butter with a vegan butter alternative or coconut oil. Ensure the topping mixture resembles coarse crumbs.

****Q: How do I store leftovers?***

A: Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or a warm oven for serving.

****Q: Can I prepare this dessert in advance?***

A: You can assemble the crumble topping in advance and store it in the refrigerator. Add it to the apples and start the crock pot when ready to cook.

Enjoy every bite of this delectable Crock Pot Easy Apple Crumble, and don't hesitate to share your results with us. Happy cooking! ☐☐