



Apple Crumble

Recipe

SERVES 8

Ingredients 6 medium granny smith apples or other firm apples

1/2 cup packed brown sugar

1 teaspoon cinnamon

2 tablespoons lemon juice

3/4 cup butter, cubed and softened (or margarine)

3-4 cups Nature's Indulgence granola cereal

Directions

Preheat oven to 400F. Core, peel (or not) and slice apples. In a large bowl, stir together apples, brown sugar, lemon juice and cinnamon. Put in a 9"x9" casserole dish and dot with 1/3 of the butter. Place granola in a plastic bag and crush with a rolling pin to break it up. Place granola in a bowl and add the rest of the butter. Using a fork, push the butter into the crushed granola, working it through. Sprinkle the mixture over the apples. Cover the dish with foil and bake for 40 to 45 minutes. Remove foil and bake about 10 minutes longer or until the topping has browned. Let stand for approximately 10 minutes then serve with vanilla ice cream. Enjoy!