



RECIPE CARD

APPLE 8 CRUMBLE

Adapted from Williams-Sonoma Food Made Fast Series, Baking, by Lou Seibert Pappas (Oxmoor House, 2006).



APPLE 8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
 Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.

Serves: 6

Prep Time: 15 min

Cooking Time: 35 min

Serving option:

Vanilla ice cream

Apple 8 Cider Vinegar drizzle over ice cream and crumble to finish

- Ingredients:**
- 2 lb. apples - Granny Smith, Pink Lady, Northern Spy or good pie apples
 - 1 Tbsp. fresh lemon juice
 - 2 Tbsp. light brown sugar
 - 3/4 cup old-fashioned rolled oats
 - 1/2 cup firmly packed light brown sugar
 - 1/3 cup all-purpose flour
 - 1 tsp. ground cinnamon (1/2 tsp ginger optional)
 - 1 tbsp Apple 8 Cider Vinegar
 - Pinch of salt
 - 1/2 cup chopped walnuts or pistachios (optional)
 - 6 Tbs. (3/4 stick) unsalted butter, melted



Method:

For the fruit bottom:

- Position a rack in the middle of an oven and preheat to 375°F. Butter a 9-inch square baking dish.
- Peel and core the apples, then slice them thinly into a bowl. Add the lemon juice, Apple 8 Cider Vinegar, and brown sugar and toss to coat. Place the apple mixture in the prepared baking dish and level them out.

Mix the crumble:

- In a bowl, stir together the oats, brown sugar, flour, cinnamon, salt and nuts, if using. Drizzle the melted butter over the oat mixture and toss with a fork until evenly moistened. Cover the apples evenly with the topping.
- Bake until the apples are tender when pierced with a knife and the topping is browned, 35 to 45 minutes. Let cool slightly in the pan on a wire rack. Spoon the crumble into bowls, serve with a scoop of vanilla ice cream and a drizzle of Apple 8 Cider Vinegar.