

Apple Crumble

Along with pie, Tarte Tatin, baked apples and applesauce, this is my favourite apple dessert. I insist on using Northern Spys, available in late fall, but the addition of lemon juice and/or cranberries to Cortland, Mutsu or Royal Gala apples can achieve the tartness crucial to contrast with the sweet topping. The recipe is based on one from Toronto pastry chef Regan Daley's *In The Sweet Kitchen* (Random House; \$45). If using a sweeter apple, omit the granulated sugar. This can also be made with rhubarb, plums, peaches or, best of all, a mixture of fruit.

$\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup old-fashioned or quick-cooking (not instant) rolled oats
 $\frac{3}{4}$ cup packed brown sugar
 $\frac{3}{4}$ cup cold butter, cut in pieces
2 tbsp granulated sugar
 $\frac{1}{2}$ tsp ground cinnamon
6 or 7 tart apples, cored, peeled, sliced
1 to 2 tbsp fresh lemon juice

Preheat oven to 375F.

In large bowl, combine flour, rolled oats and brown sugar. Add butter. Using wire hand pastry blender or two knives, cut it in until mixture resembles coarse crumbs. Rub between fingers until butter is soft and mixture begins to form small clumps.

In small bowl, combine granulated sugar and cinnamon.

Lightly butter large, shallow ceramic, earthenware or glass baking dish. Arrange apple slices in dish. Sprinkle with lemon juice and sugar/cinnamon mixture. Spread evenly with topping mixture. Bake 40 to 50 min. or until browned on top and apples are soft.

Makes about 6 servings.