

# APPLE & CRANBERRY CRUMBLE



Now that the weather has finally turned cold (Yes...I'm one of those weird people that loooooove the cold and I'm proud of it!), it is time for baking, and nothing is more comforting than a warm plate of Apple & Cranberry Crumble! It's one of those dishes that always take me back to my childhood – the warm spicy fragrant apples and crunchy buttery crumbs on top...Oh, the sweetness of it all! I have tweaked my original recipe and added dried cranberries because

the bites of tartness add a freshness to the crumble. I've also replaced some of the flour with fine semolina and buckwheat flakes to make it crunchier. You can always use oat flakes or skip this part and just use flour, but this is how I like it. You can also play with what fruit you use, replace the dried cranberries with fresh ones (if they're in season), or even blueberries, add pears, sultanas, raspberries...the fruit-switching game is endless. This is a quick and easy dish to prepare. Whichever way you like it, this crumble is a warming, hearty dessert that makes one feel at home...

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**Yields:**

**10** servings

**Prep. Time:**

**0** hours **20** minutes

**Cook Time:**

**1** hour **15** minutes

**Total Time:**

**1** hour **35** minutes



Up to **3** months



Suitable from **24** months, and then, rarely



Suitable for vegans



Suitable for vegetarians

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## INGREDIENTS FOR THE APPLE & CRANBERRY FILLING

- 10 red apples
- 4 Granny Smith apples
- Juice of 1 orange
- Juices of 2 tangerines
- 1 cup dried cranberries
- 1 cup dark brown sugar
- ¼ cup sugar
- 1 ½ tsp ground cinnamon
- 1 tsp ground cloves
- ¼ tsp ground nutmeg
- 1 tsp salt

## INGREDIENTS FOR THE CRUMBLE

- $\frac{3}{4}$  cup all-purpose flour
- $\frac{3}{4}$  cup fine semolina
- $\frac{1}{2}$  cup buckwheat or oat flakes
- 1 tsp baking soda
- 200g butter (or coconut oil or any other vegan alternative to make the crumble vegan)
- 3 tsp dark brown sugar, heaped
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{4}$  tsp ground cloves

## METHOD

1. Preheat oven at 160C/320F.
2. Wash all your apples, then peel and cut them into small pieces. Place in an overproof baking dish.
3. Add the juice of 1 orange and 2 tangerines.
4. Add the dark brown and normal sugar.
5. Add the ground cinnamon, cloves, nutmeg and salt.
6. Stir everything very well and set aside.
7. In a food processor, add the butter, flour and semolina. Whizz together until the mixture resembles fine breadcrumbs. If you want a vegan variety, then replace with butter with coconut oil or any other vegan alternative you prefer using. You can also do this bit by hand, by rubbing the butter or vegan alternative with the flour, but it's so much faster to use a food processor.
8. Then, add the buckwheat flakes (or oat, the choice is yours) and the ground spices, and mix by hand.
9. Pour this over the apples.



The flour, semolina, buckwheat, butter & spices mixture should resemble fine breadcrumbs. Here it is, before baking.

10. Place in the oven and bake for about 75', or until the crumbs on top are a lovely golden brown, and the apples are tender.
11. Enjoy just as they are, with a good dollop of cream or custard.  
Whichever way you eat this crumble, it'll be delicious! I promise! 😊
12. You can always freeze the crumble, although, I must confess, I have never tried this, but apparently, it *is* doable. There are a number of ways to freeze it.
13. You can prepare the crumble as described above, wrap it well with clingfilm and place in an airtight bag in the dish you'll bake it in, **before** it's baked. This is the best way to do it, as you then take it out of the freezer and bake it from scratch.
14. You can also bake it, *then* freeze it. To do this, you must bake it to your liking, then allow it to cool down completely. Once cooled down, you can wrap it up and freeze.
15. Whichever way you choose to freeze the crumble, allow it to thaw, then bake as instructed above.
16. If baking an unbaked fruit crumble, you can also bake it straight from the freezer, but it will need more baking time.



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