

Zucchini Bread Recipes

Baked Apple Crumble

Warm baked apple crumble with buttery topping, perfect for a cozy dessert that blends soft apples and a golden, crisp crumb.

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 cups apples (about 5 medium), peeled, cored, and sliced
- [ ] 2 tbsp lemon juice
- [ ] 1/2 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 1/4 tsp salt

Crumb Topping

- [ ] 3/4 cup all-purpose flour
- [ ] 3/4 cup rolled oats
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1/4 cup chopped walnuts (optional)
- [ ] Pinch of sea salt

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9-inch baking dish.



2. In a large bowl, toss the apple slices with lemon juice, granulated sugar, cinnamon, nutmeg, and a pinch of salt; set aside to macerate while you prepare the topping.



3. Combine flour, rolled oats, brown sugar, and sea salt in another bowl. Add the cold butter cubes and, using your fingertips, rub the butter into the dry ingredients until the mixture resembles coarse crumbs. Stir in walnuts if using.



4 Spread the apple mixture evenly in the prepared dish, then sprinkle the crumb topping over the apples, covering them completely.



5 Bake for 35-40 minutes, or until the topping is golden brown and the apples are bubbling. If the top browns too quickly, loosely cover with foil.



6 Remove from oven, let rest for 5 minutes, then serve warm—perhaps with a scoop of vanilla ice cream or a dollop of whipped cream.



Nutrition per serving

310 kcal	2 g	47 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel notes, drizzle a tablespoon of maple syrup over the apples before baking.
- Evenly sized apple slices ensure uniform cooking.
- If you prefer a softer topping, add a bit more melted butter to the crumb mixture.