

Apple Crumble for Two (The Salted Sweets)

Apple Filling:

1 large apple, peeled & diced	¼ t. cinnamon
1 T. brown sugar	sprinkle of nutmeg

Crumb Topping:

¼ c. flour (can be GF)	2 T. butter, melted
3 T. brown sugar	Optional: 2 T. oats
pinch of salt	

Instructions:

1. Preheat oven to 350°. Butter or spray two ramekins with cooking spray.
2. In a small bowl, mix together diced apples, brown sugar, cinnamon, and nutmeg. Divide evenly between two ramekins.
3. Using the same bowl, mix together flour, brown sugar, and salt (and optional oats). Add in melted butter and mix together until combined. Sprinkle the crumb topping over the apples.
4. Bake for 30-35 minutes, or until lightly golden brown along the top. Allow to cool slightly before serving.