

Apple Strawberry Crumble (The Salted Sweets)

Filling:

2 large apples, peeled & chunked
2 cups strawberries, sliced
2 t. lemon juice & some zest
¼ c. brown sugar
1 T. cornstarch or arrowroot
1 t. cinnamon
¼ t. salt

Topping:

½ c. all-purpose flour
¾ c. old-fashioned oats
1/3 c. brown sugar
¼ c. granulated sugar
½ t. cinnamon
1/8 t. salt
4 T. butter, melted

Instructions:

Preheat oven to 350°. Grease a 9" pie plate or baking pan, set aside.

Make the topping. In a bowl combine flour, oats, sugars, cinnamon, and salt. Pour in your melted butter and mix until incorporated and mixture resembles wet sand. Put in the refrigerator.

Make the filling. Put sliced strawberries & peeled, cut apple chunks in a bowl. Zest and juice part of a lemon and add brown sugar, cornstarch, cinnamon and salt. Toss together gently until all the fruit is covered with the sugar mixture. Add to pan/dish.

Remove topping from the refrigerator and sprinkle on top of apple/strawberry mixture. Cover with foil and bake for 20 minutes. Remove foil and bake another 15-20 minutes, or until topping becomes golden brown and filling is bubbling around the edges.

*Can be made gluten free with gluten free flour & oats.