

Fruit Crumble

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

Apples peaches plums and strawberries mix it up in this deliciously different twist to your regular apple crisp recipe Very quick and easy

Ingredients

- - 3 apples - peeled
- cored and sliced - 3 fresh peaches - peeled
- pitted
- and sliced - 3 ripe plums
- peeled
- pitted and sliced - 4 large strawberries
- sliced - 1 tablespoon white sugar (Optional) - ½ teaspoon ground cinnamon (Optional) - ½ cup water - ½ cup melted butter - 1 cup white sugar (Optional) - ½ cup apricot nectar - 1 cup all-purpose flour - ½ cup quick-cooking rolled oats - ½ cup graham cracker crumbs - 1 tablespoon ground cinnamon (Optional)

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Scatter the apples
2. peaches
3. plums
4. and strawberries into the bottom of the prepared baking dish
5. mixing the fruit well. Sprinkle with 1 tablespoon of sugar and 1/2 teaspoon of cinnamon if desired. Pour the water over the fruit. Mix together the butter
6. 1 cup of sugar
7. the apricot nectar
8. flour
9. rolled oats
10. graham cracker crumbs
11. and 1 tablespoon of cinnamon in a bowl until the mixture is crumbly and well combined. Sprinkle the crumbly mixture over the pan of fruit. Bake in the preheated oven until the topping is lightly browned and the fruit is tender
12. about 45 minutes. Megan Buhlman