

Alpen Apple Crumble

Yields 4-6 servings

Ingredients

- 3 large tart apples (about 1 lb)
- 1/2 cup sugar
- Juice & grated rind of 1/2 lemon
- Pinch cinnamon
- 6 Tbsp butter, melted
- 1 cup Alpen (granola)

Instructions

1. Core, peel, and thinly slice apples. Spread in a layer in a greased baking dish.
2. Mix sugar, lemon juice and rind, and cinnamon. Spread over apples.
3. Thoroughly mix butter and Alpen. Spread over the apples.
4. Bake in a preheated oven at 350° for 35 minutes.
5. Serve warm with sour cream, vanilla ice cream, or whipped topping.

Editor's Notes

- ***"Alpen (granola)"*** - Alpen is a branded Swiss-style muesli/granola cereal popular in the UK and widely available from the 1970s onward. Any comparable granola or muesli may be substituted.

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Pinch cinnamon

6 T. butter, melted

1 c Alpen (granola)

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