

CINNAMON APPLE CRUMBLE

This recipe is straight from the heart and filled with love. Think grandma's house on Christmas Eve or a rainy weekend afternoon spent with the ones you love in the kitchen. This is a warm dessert with a crisp, nutty topping that covers soft, tender pieces of apple stewing in their own juices, swirling with butter and cinnamon. It's simply irresistible and best served with a scoop of **vanilla ice cream** or **cinnamon ice cream**, which is exactly what you'll want melting on top of this delicious crumble.

Prep time: 20 minutes

Cook time: 30 minutes

Serves 6



Preheat oven to 350°F

For the apples: In a small cup, whisk together the Calvados and arrowroot to make a slurry and pour into a large bowl. Add the apples, cinnamon, maple syrup, lemon juice, and butter. Mix to combine. Spoon the glazed apples into individual gratin dishes or into 1 large baking dish. Set aside for the flavors to meld while you make the crumble.

For the crumble: Place the walnuts and pecans in a single layer on a rimmed baking sheet and toast in a preheated oven for 7-8 minutes, until golden brown and fragrant. Let the toasted nuts cool, then chop them medium-fine.

In a bowl, combine the almond meal, maple syrup, butter, cinnamon, and salt. Work the mixture together with your fingers until crumbly. The crumble should hold together when squeezed. Add 1 cup of the chopped toasted nuts and mix well.

Sprinkle the crumble mixture on top of the glazed apples and bake in the oven for 20-25 minutes, or until the fruit is tender, the sauce is bubbling and thick, and the crumble is golden brown.

Serve warm with **vanilla ice cream**.

For the apples:

5 granny smith, pink lady, or golden delicious apples, peeled, cored, and sliced into ½-inch thick slices
2 tablespoons McCormick ground Saigon cinnamon
2 tablespoons maple syrup, or honey
½ lemon, juiced
6 tablespoons butter, melted
2 tablespoons Calvados, brandy, or water
2 teaspoons arrowroot

For the crumble:

1 cup walnuts
1 cup pecans
1 cup almond meal
¼ cup maple syrup
½ cup room temperature butter, diced
2 teaspoons McCormick ground Saigon cinnamon
pinch kosher salt