Strawberry Apple Crumble

Recipe By Nechama Norman

Cooking and Prep: 1 h | **Serves:** 8 | **Contains:** 🌰

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Whisk by Ami Magazine

My grandparents survived the war without any family. When they came to America, the Bergers became their family. I remember the Berger family at our Chanukah parties; we played dreidel with lots of gelt and took turns frying donuts in the kitchen. On Purim, we'd match our costumes and have a gala *seudah* together.

On Passover, the girls from my family and the Berger family got to work together. We would collect all the recipes we wanted to try and then switch off nights in each other's homes, where we would experiment until the wee hours of the night, giggling, tasting, and filling up our mothers' freezers. I'll never forget those Passover meals, where we had the satisfaction of knowing what we produced, which recipes were keepers, and which had to go! This is one of my favorites from those nights of cooking with the Bergers.

If you do not eat store bought products, make your own macaroons. (I did, and I can assure you, homemade macaroons will change your macaroon attitude.)

Ingredients (10)

Main ingredients

- [ ] **4 medium Granny Smith apples**, grated
- [ ] **1 pound** frozen strawberries, pureed
- [ ] **1 and 1/2 tablespoons** Gefen Potato Starch
- [ ] **1/2 cup** sugar
- [ ] **1/2 teaspoon** cinnamon
- [ ] **1 tablespoon** lemon juice

Crumb topping

- [ ] **1/4 cup** ground almonds
- [ ] **2 tablespoons** oil
- [ ] **1/4 cup** brown sugar
- [ ] **12** Gefen Macaroons (I used coconut)

Start Cooking

Prepare the Crumble

1. Preheat oven to 350 degrees Fahrenheit. Grease well a 9- x 13-inch Pyrex baking dish.

2. In a large bowl, combine fruit with potato starch, sugar, cinnamon, and lemon juice. Pour into prepared baking pan.

3. In a medium bowl, combine crumb topping ingredients and crumble by hand until coarse crumbs form. Sprinkle on top of fruit. Cover and bake 40 minutes. Uncover and bake 15 additional minutes, until fruit is set and topping is golden brown.