

Orange Cran-Apple Crumble

Recipe By *Faigy Grossman*



Cooking and Prep:  1
h 10 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

The unusual combination of fruit in this spectacular crumble comes together as a fall-inspired creation. Thanks, Elisheva, for retesting, tasting, and approving!

Ingredients (10)

Filling

- 4 Cortland apples, peeled and diced
- 2 oranges, peeled and diced
- 2 cups fresh or frozen cranberries, rinsed
- 1/2 cup sugar

1 tablespoon Gefen Cornstarch

1 tablespoon vanilla sugar

Crumble

1 egg yolk

1 and 1/2 cups flour

3/4 cup sugar

1/3 cup oil

Start Cooking

Prepare the Filling

1. Place all filling ingredients in a heavy-bottomed pot and stir to combine.
2. Cook on medium heat until fruit begins to soften and berries begin to burst, about 12–15 minutes, stirring frequently.
3. Remove from heat and transfer to a deep, oven-proof pie pan or casserole dish.

Prepare the Crumble and Bake

1. Preheat oven to 350°F (180°C).
2. Combine crumble ingredients in a medium-sized bowl, stirring with a fork until coarse crumbs form.
3. Sprinkle crumbs over filling, covering all the filling evenly.
4. Bake uncovered for approximately 45 minutes or until filling begins to bubble around the edges of the pan.
5. Remove from heat and allow to rest five minutes. Serve hot or cold.