

# Crispy Crumb Fruit Crumble

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  8

Contains:    

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

Ready to make a dessert that everyone will love — especially you, when you read on and discover just how easy it is?!

## Ingredients (9)

### Main ingredients

- 2 McIntosh apples
- 2 Bartlett pears
- 4 long plums (sometimes called Hungarian)
- 2 teaspoons lemon juice
- 1/2 cup sugar
- 1 teaspoon cinnamon

- 1/4 cup crystallized or sugared ginger pieces, finely chopped
  - 1/2 cup Black Bag **chocolate chips**
  - 1 (9-oz./250-g.) bag Black Bag **Crispy Crumbs**
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## Start Cooking

### Make the Fruit Crumble

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Peel and dice the apples and pears. Dice the plums and place all the fruit in a large bowl. Add remaining ingredients except chocolate chips and crispy crumbs and mix well. Place into a 9- or 10-inch round baking dish, cover well with foil, and bake for 40 minutes.
3. Uncover pan and mix in chocolate chips. Sprinkle with crispy crumb topping and warm for 10 minutes before serving.

#### Note:

If making for Yom Tov, bake the fruit up to two days before Yom Tov and refrigerate. Rewarm the fruit during the meal (covered). About 15–20 minutes or so before serving dessert, mix in the chocolate chips and sprinkle evenly with crumb topping. Place in oven or on hot plate until ready to serve. Serve with vanilla ice cream.

For Shabbos, bake the fruit Thursday or Friday. Before Shabbos starts, mix in the chocolate chips, spread the crumb topping over it, and leave uncovered on a hot plate or in oven.