

Caramel Apple Crumble with Pecan Crunch

Recipe By *Estee Kafra*



Cooking and Prep:  50
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (6)

Apple filling

- 5–6 Macintosh apples (or any other favorite kind)
- 2/3 cup caramel cream (dairy or pareve)

Crumb topping

- 1 cup brown sugar
- 1 cup flour

1 stick (1/2 cup) margarine or butter

1/2 cup lightly crushed pecans

Start Cooking

For the Crumble

1. Preheat oven to 350 degrees Fahrenheit.
2. Peel and slice the apples and mix together with caramel sauce to coat. Pour into a 9- or 10-inch deep round pan.
3. In a bowl, mix the sugar, flour and butter together between your fingers until coarse crumbs form.
4. Pour over apples and sprinkle with chopped pecans.
5. Bake for 40–45 minutes. Serve warm.