

Apple Crumble Dessert



Makes:

8 servings

Utensil:

Saladmaster Food Processor

11" Large Skillet with Cover

3.5 Qt. Double Walled Bowl

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1

cup

oats

(156

g)

¹/₂

cup

brown sugar

(90

g)

2

teaspoons

cinnamon

(5

g)

4 - 5

sweet apples

1. In bowl, combine oats, brown sugar and cinnamon. Set aside.
2. Using the Saladmaster® Machine, process apples directly into skillet using Cone #3.
3. Crumble oat mixture over apples. Cover.
4. Turn skillet to medium heat. When Vapo-Valve? clicks steadily, reduce heat to low and cook for an additional 10

minutes. Serve warm.

- Omit sugar and serve with maple syrup for breakfast!
- Can be served with vanilla ice cream as a nice dessert.
- Quantities of ingredients can be adjusted so this recipe can be made in any size Chef's Gourmet Skillet with cover.
- Top with pecans or slivered almonds for extra crunch.

Nutritional Information per Serving

Calories:

169

Total Fat:

1g

Saturated Fat:

0g

Cholesterol:

0mg

Sodium:

5mg

Total Carbs:

41g

Dietary Fiber:

5g

Sugar:

29g

Protein:

2g