

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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Recipe:

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1 cup
oats
(156
g)
½ cup
brown sugar
(90
g)
2 teaspoons
cinnamon
(5
g)
4 - 5 sweet apples

Directions:

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.

Tips:

- 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	41g
Carbs:	
Dietary Fiber:	5g
Sugar:	29g
Protein:	2g
