



# APPLE-CRANBERRY CRUMBLE

## INGREDIENTS

- 2 apples
- 100 grams of fresh or frozen cranberries
- 75 grams of flour
- 50 grams of oat meal
- 25 grams of walnuts, chopped fine
- 25 grams of cold butter, in little cubes
- 25 grams of coconut powder

## DIRECTIONS

Preheat the oven at 200° Celsius.

Peel the apples and slice them in four and remove the core. Slice the apples in cubes and divide them with the cranberries over the baking dishes.

Mix in a bowl the flour with the oatmeal and nuts. Serve the butter cubes through it and rub everything with the finger tops till a crumbly dough.

Sprinkle the coconut powder over it and mix all again. The butter must be well mixed.

Sprinkle the dough over the apple-cranberry mixture. Slide the dishes in the oven and bake the crumble in 15 minutes golden brown and done.

Let the crumbles be for 5 minutes out of the oven.

DESSERT

4 PERSONS

TIME: 45 MINUTES

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