



Aunt Gummy's Gourmet  
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## Aunt Gummy's Apple Crumble

2 cups brown sugar  
2 cups oats  
1 cup flour  
1 cup butter  
Dash of cinnamon  
6-8 Apples

- Measure brown sugar, oats, flour, and cinnamon into a large mixing bowl.
- Melt butter.
- Add butter to dry ingredients in mixing bowl.
- Mix well with a wooden spoon or a fork, until a nice crumble is formed.
- Peel and slice apples (Macintosh works well, but Ida Red is my favourite) to fill baking dish of your choice to about one inch from the top.
- Pour crumble mixing over top, even out and gently press with a fork.
- Bake at 375 degrees for about 45 minutes or until crumble is nicely browned.

This Apple Crumble can be served with custard, cream or ice cream and drizzled with one of Aunt Gummy's butterscotch sauces.

In a hurry – Aunt Gummy's now makes a ready to go **Oatmeal Crumble Topping Mix**, just slice the apples, pour Oatmeal Crumble Topping Mix into a bowl and add butter. Now you're ready to bake! Your kitchen will smell wonderful with the scents of this warm, fresh baked dessert and of course don't forget to top with your favourite Aunt Gummy's dessert sauce.