



# Apple & Oat Crumble

A RECIPE BY: NOAH WARREN, RD, LD/N

## ingredients

- 2 granny smith apples, rinsed and sliced
- 1/4 cup packed brown sugar
- 2 tbsp. margarine or butter, softened
- 1 tsp. vanilla
- cinnamon and ginger to taste
- 1 tbsp. All-purpose flour
- pinch of salt
- 1 tsp. chocolate chips or crushed nuts
- 2 packets of plain instant oats

## directions

- Heat oven to 375°F.
- Coat the apples with cinnamon, ginger, 1/2 of the brown sugar and flour. Place in a greased pan for baking.
- Toss oats, remainder of brown sugar, melted margarine, vanilla and nuts/chocolate chips; mix until moist. Sprinkle on top of apples.
- Bake 10-15 min or until golden brown (apples will be soft)

**Tip: serve with Chai tea for a delicious treat! Sometimes the oats dry out in the oven which you can fix by serving it in a jar with milk or ice cream. :)**