

Apple Crumble Dessert

INGREDIENTS

- 1 pint canned apples in syrup
 - 3 rounded tablespoons all-purpose flour
 - 1/3 cup (heaping) rolled oats
 - 1/4 cup packed brown sugar
 - 1/4 teaspoon ground cloves
 - 1/4 teaspoon ground nutmeg
 - 3/8 pinch salt
 - 3 tablespoons butter, softened
 - 1/2 cup coarsely chopped nuts
- Preheat oven to 350 degrees. In a medium bowl, combine flour, oats, brown sugar, ground cloves, ground nutmeg, and salt. Mix to blend thoroughly. Cut in 3 tablespoons of softened butter until mixture resembles coarse crumbs. Mix in nuts. Drain apples, reserving juice. Place drained apples into approximately 6"x6" baking dish. Mix about 1/2 of the topping into apples and pour the juice over the apples. Crumble balance of the topping over the apples. Bake at 350 degrees for 30 to 35 minutes until top is lightly browned. Serve warm or at room temperature.

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