

Strawberry-Almond Crumble



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
whipped topping



Don't discard brown sugar that has hardened. Place the lump of sugar in an airtight container and microwave on HIGH for 30 seconds or until softened.

SHOPPING LIST

- strawberries • apple
- rolled oats • sliced almonds
- nutmeg

ON HAND

- butter • sugar • vanilla
- flour • brown sugar

INGREDIENTS

- 3 cups fresh strawberries, halved or frozen whole strawberries
 - 1 large Macintosh apple, peeled, cored, chopped
 - $\frac{1}{4}$ cup sugar
 - 1 teaspoon vanilla extract
 - 2 tablespoons all-purpose flour
- CRUMB TOPPING:
- $\frac{1}{2}$ cup all-purpose flour
 - $\frac{1}{2}$ cup rolled oats
 - $\frac{1}{2}$ cup sliced almonds
 - $\frac{1}{4}$ teaspoon nutmeg
 - $\frac{1}{4}$ cup firmly packed brown sugar
 - 2 tablespoons butter or margarine

SERVES **4**

COOKIN' Express

- Reduce clean-up time by combining the ingredients in step 1 right in your baking dish instead of using a separate bowl.
- Be sure to preheat the oven. A cold oven can add up to 15 minutes to the baking time.

Make Ahead

Keep an extra batch of the topping on hand to serve over ice cream. Double the ingredients and save half in an airtight container. Freeze for up to 1 month.

♦ VARIATION

For a stronger almond flavor, substitute 1 teaspoon almond extract for the vanilla extract.

- 1** Preheat oven to 350°F
- 2** Combine strawberries, apple, sugar, vanilla and flour in a large bowl; mix well. Spread mixture into a shallow baking dish; set aside.



- 2** For topping, combine flour, oats, almonds, nutmeg and brown sugar in a medium bowl.

- 3** Using a pastry blender or 2 knives, cut butter into topping mixture until coarse crumbs form.



- 4** Sprinkle crumb topping evenly over fruit mixture. Bake until topping is lightly browned, about 25 minutes. Cool on a wire rack for 15 minutes before serving.