

Apple and Raspberry Crumble

- 4 apples
- 7 oz raspberries
- 3/4 cup all-purpose flour
- 7 tbsp unsalted butter
- 6 tbsp granulated sugar
- 1 vanilla flavored sugar
- 3/4 tsp cinnamon
- 1/4 cup walnuts (optional)



Recipe Instructions

Preheat the oven to 355 degrees. Wash, peel, and core the apples. Slice them with the 2-mm slicing disc, then arrange them in a buttered dish. Chop half the raspberries in the Mini Bowl. Arrange the rest of the raspberries in the dish with the sliced apples and top with the raspberry coulis. Put the unsalted butter, vanilla sugar, cinnamon, walnuts, and flour in the bowl with the metal blade and pulse 3-4 times. Spread the resulting crumb mixture over the fruit. Bake 30 min. Serve hot.

Delicious with vanilla ice cream.