

Apple and Blackberry Crumble

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The lightness and tartness of apples match the depth and sweetness of blackberries wonderfully. With a buttery crumble topping, this baked treat can be enjoyed as a breakfast, snack, or dessert.

Ingredients:

6 apples, peeled, sliced
2 ½ cups blackberries
1 tablespoon fresh lemon juice
5 tablespoons sugar
3 tablespoons butter
Whipped cream, to serve

Pastry:

1 ½ cups all-purpose flour
¾ cup golden brown sugar, plus 2 tablespoons garnish
6 tablespoons butter, room temperature
3 egg yolks

Directions:

- 1) Toss apples and blackberries with lemon juice and sugar in a large bowl. Transfer to a large pie dish and set aside.
- 2) Prepare the pastry: place all ingredients in a food processor and puree until a smooth dough is formed. Form dough into a ball, wrap in plastic, and chill 20 minutes.
- 3) Preheat oven to 425°F. Roll out chilled dough onto a lightly dusted flat surface; roll into a shape large enough to cover the top of the pie dish. Place atop the pie dish, using fingers to seal dough around the edges of the dish. Sprinkle the top of the pastry with sugar; bake 10 minutes. Lower oven temperature to 375°F; bake 15 to 20 minutes, until pastry is golden. Remove and serve warm with whipped cream.