Oven-Baked Apples with Oat Crumble

8 baked apple halves;4 warm fruit-side or dessert portions of 2 halves each · Active 20 min · Total 1 hr 10 min

Ingredients

• 4 small firm apples, washed, halved and cored (about 1 lb 5 oz/600 g prepared,8 halves)

• 1/2 cup plain rolled oats (40 g)

• 1/4 cup all-purpose flour (30 g)

• 2 tablespoons brown sugar (25 g)

• 1/2 teaspoon ground cinnamon (1 g)

• 2 tablespoons cold butter, diced (30 g)

• 6 tablespoons drinking water (90 ml), for the dish

Set out

Oven, 9×13 in (23×33 cm) baking dish, Small spoon or melon baller, Knife and board, Mixing bowl, Suitable oven lid or foil, Rimmed sheet, Food thermometer for reheating leftovers

Allergens

Milk, Wheat, Oats: check for gluten cross-contact. Check labels and substitutions.

Make it

1. Heat oven to 375°F (190°C). Put the baking dish on the rimmed sheet. Halve and core apples, making shallow pockets; arrange 8 halves cut-side up in the dish without stacking.

2. Rub flour, brown sugar, cinnamon and cold butter together in the bowl until crumbly. Stir in oats and divide topping between all 8 apple pockets without packing hard.

3. Pour 90 ml water around, not over, the apples. Cover and bake 20 minutes. Uncover and bake 15–25 minutes more until a knife enters the thick apple flesh easily and the crumble is golden with no raw flour pockets. Allow extra time for very firm apples, shielding topping if needed.

4. Rest 5 minutes. Serve 2 halves per person as a warm fruit side or dessert, spooning a little pan juice beside them.

Leave a recognizable apple

The pocket only needs room for a spoonful of crumbs. Removing a large amount of flesh changes both the portion and the fruit’s support during baking.

A useful detail

The 70-minute allowance includes coring, crumble preparation, up to 45 minutes baking and a short rest. Apple variety and size can extend the tenderness stage. The title describes a fruit side or dessert, not one of the sixty main-dish bakes.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days. Reheat to 165°F (74°C). Refrigeration is preferred for the half-apple shape; freezing and thawing soften both fruit and crumble.