Warm Apple and Toasted-Crumb Yogurt Pots

4 yogurt pots with warm apples and toasted bread crumbs · Active 20 min · Total 30 min

Skills: Easy

Ingredients

• 4 medium eating apples, cored but not necessarily peeled (600 g prepared), cut into 1/2-inch/1 cm chunks

• 4 slices plain stale bread (120 g), chopped into coarse crumbs

• 2 tablespoons butter (28 g), divided

• 3 tablespoons granulated sugar (36 g), divided

• 1 teaspoon ground cinnamon (2.5 g), divided

• 2 tablespoons water (30 ml)

• About 1 2/3 cups plain unsweetened yogurt (400 g)

Set out

Large skillet, Small skillet, Lid, Knife and chopping board, Four small serving bowls, Spatula

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Heat half the butter in the large skillet over medium-low heat. Add apples, 2 tablespoons/24 g sugar, half the cinnamon and the water. Cover and cook for 6–8 minutes, stirring once, until the apple begins to soften.

2. Remove the lid and cook for 5–7 minutes, stirring gently, until the apple is tender but still in pieces and the excess liquid has evaporated. Remove from the heat and stand for 5 minutes.

3. Meanwhile melt the remaining butter in the small skillet over medium-low heat. Add bread crumbs, remaining 1 tablespoon/12 g sugar and cinnamon. Toast for 7–9 minutes, stirring often, until crisp and golden. Take off the heat before small crumbs scorch.

4. Divide yogurt among four bowls, 100 g per bowl. Divide warm apples over it and scatter the toasted crumbs on top just before serving.

Use the loaf before buying another topping

Weigh the bread ends before choosing a batch size. Plain crusts can join the crumbs when chopped small. The topping is deliberately made from bread already on hand, rather than requiring a second sweet snack purchase.

Ingredient labels

Check the bread label for egg, soy, sesame or other added allergens.

A useful detail

The prepared apple weight excludes the cores. The skins may remain if preferred. The 30-minute total assumes the crumb pan cooks alongside the apples; using one skillet sequentially takes about 10 minutes longer.

Keep it well

Keep components separate. Refrigerate cooked apples within 2 hours, or 1 hour above 90°F/32°C, and keep covered at 40°F/4°C or below for up to 2 days; keep yogurt refrigerated within its label guidance. Cool toasted crumbs completely and store in a dry airtight container for the next day, or freeze for up to 1 month. Reheat stored apples to 165°F/74°C, then let them stand briefly before adding cold yogurt and crumbs.