



**GOOD  
FOOD**

**S T O R E**

- 2 tablespoons **brown sugar**, lightly packed
- 1 1/2 tablespoon **all-purpose flour**
- 1/4 teaspoon **ground cinnamon**
- 1/4 teaspoon **ground ginger**
- 2 tablespoons **crystallized ginger**, finely chopped
- 3 **large apples**, cored & chopped
- Scant 3/4 cup **granulated sugar**
- 1 cup **all-purpose flour**
- 1/2 teaspoon **ground cinnamon**
- 1 teaspoon **baking powder**
- 1/4 teaspoon **kosher salt**
- 1 **egg**, beaten well
- 7 tablespoons **unsalted butter**, melted

**Yields 6 servings.**

## Apple Ginger Crumble

Position a rack in the center of your oven, and preheat the oven to 375°.

In a medium bowl, whisk together the seasoning for the apples: the brown sugar, flour, cinnamon, ginger, and crystallized ginger.

Add the apples, and gently stir to coat.

Arrange apples in an ungreased deep 9-inch pie plate.

In another medium bowl, combine the dry ingredients for the topping: the granulated sugar, flour, cinnamon, baking powder, and salt.

Whisk to blend well. Add the egg.

Using your hands, mix thoroughly, squeezing and tossing and pinching handfuls of the mixture, to produce moist little particles.

Sprinkle evenly over the apples. Spoon the butter evenly over the topping, and bake for 30 to 35 minutes, until the top is browned and the apples yield easily when pricked with toothpick. Cool.

Serve crumble warm or at room temperature, with crème fraîche, thick yogurt, or unsweetened whipped cream.