

# APPLE CRUMB CASSEROLE



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 8-10 servings*

Reorder No.	Description	Amount
227528	GFS® Bleached All-Purpose Flour	¾ cup
675981	Granulated Sugar	¼ cup
361032	Baking Powder	1 Tsp.
224723	Trade East® Ground Cinnamon Spice	¾ Tsp.
626531	Baking Soda	⅙ Tsp.
424307	Kosher Salt	⅙ Tsp.
504602	Milk	¼ cup + 2 Tbsp.
110736	Kitchen Essentials® Imitation Vanilla Flavoring	¾ Tsp.
269733	Vegetable Oil	¼ cup + 2 Tsp.
505412	Gordon Choice® Large Grade A Shell Eggs	1
838790	Medium Apples, peeled, cored, and sliced	2-3
675981	Granulated Sugar	2 Tbsp.
224723	Trade East Ground Cinnamon Spice	½ Tsp.
<b>Topping:</b>		
860311	Light Brown Sugar	⅓ cup
675981	Granulated Sugar	⅓ cup
224723	Trade East Ground Cinnamon Spice	1 Tsp.
424307	Kosher Salt	⅙ Tsp.
299405	GFS Unsalted Butter	⅓ cup
227528	GFS Bleached All-Purpose Flour	1½ cup

## Preparation Instructions

*Wash hands.*

Preheat oven to 375°F.

Prepare the topping:

In a medium bowl, whisk together sugars, cinnamon, salt, and flour. Add melted butter and combine until the mixture creates crumbs. Set aside.

Prepare casserole:

In a medium mixing bowl, whisk together flour, sugar, baking powder, cinnamon, baking soda and salt. In another bowl, mix together milk, vanilla, oil and egg. Whisk until smooth.

Add the wet ingredients to the dry ingredients and mix together. Pour the cake batter into a prepared 9x13 baking dish.

In a medium bowl, toss together apple slices with two tablespoons of sugar and 1/2 teaspoon of cinnamon. Set aside.

Place apple slices over the cake mixture. Sprinkle crumb topping over the apples covering completely.

Bake the casserole for 30 to 35 minutes or until the topping is golden brown. Let cool completely in the pan. Serve with whipped cream (optional).