Fruit Crumble

Make-ahead · Serves a crowd · Serves 8–10 (9×13-inch dish)

Ken's note: TBD

A master crumble for a 9×13 pan. Apple-cranberry is the lead version; swap the fruit as you like. Go easy on the sugar — the fruit should be the star. Taste the fruit and adjust: less for ripe peaches or sweet berries, a spoonful or two more for very tart fruit (extra cranberries, rhubarb).

Ingredients

Topping

- 1¼ cups all-purpose flour
- 1 cup old-fashioned rolled oats
- ⅓ cup packed brown sugar
- 1 tsp flaky salt, plus a pinch for the top
- ¾ cup (12 Tbsp) cold unsalted butter, cubed

Filling (apple-cranberry)

- About 3 lb apples (a mix of Granny Smith and Honeycrisp), peeled, cored, and sliced ¼ inch thick
- 1½ cups (6 oz) fresh cranberries
- ⅓ cup packed brown sugar
- 1 Tbsp fresh lemon juice
- 2 Tbsp cornstarch
- 1½ tsp ground cinnamon
- ¼ tsp freshly grated nutmeg
- ¼ tsp ground cardamom (optional)
- A pinch of kosher salt

Method

1. Make the topping (up to 2 days ahead): stir together the flour, oats, brown sugar, and 1 tsp flaky salt. Rub in the cold butter until you have clumps from pea-size to marble-size. Refrigerate.

Notes

To serve. vanilla ice cream or whipped cream (optional)

Heat the oven to 375°F. Butter a 9×13-inch baking dish. Toss the fruit with the brown sugar, lemon juice, cornstarch, spices, and salt, and spread it in the dish. Scatter the cold topping over, squeezing some into larger clumps, and sprinkle with a pinch of flaky salt.

Set the dish on a foil-lined sheet pan and bake 45–55 minutes, until the fruit is thickly bubbling in the center and the topping is deep golden. If the top browns too fast, cover loosely with foil. Rest at least 20 minutes so the juices thicken. Serve warm.

Variations. (same topping and same total amount of fruit, about 3–3½ lb, in a 9×13):

- **Apple-cranberry** (lead): as above.
- **Apple:** all apples; skip the cranberries. Sweeter apples may want a little less sugar.
- **Peach:** sliced peeled peaches; go lighter on the sugar if they’re ripe and sweet, and add a little lemon.
- **Mixed berry:** blueberries, raspberries, blackberries, and/or strawberries; they throw more juice, so keep the cornstarch.
- **Pear-ginger:** ripe but firm pears, sliced, with 1–2 Tbsp grated fresh ginger.
- **Rhubarb-strawberry:** about half and half; rhubarb is tart, so add a spoonful or two of sugar if it needs it.
- **Cherry:** pitted sweet or sour cherries; sour cherries will want a little more sugar.