

Raspberry-Apple Crumble a la Rothkopf

Dedicated to Pete Dominick

What You'll Need:

For the crumble:

- 8 tablespoons butter, softened, cut into 16 pieces
- 1 tablespoon butter for buttering the dish
- ½ cup rolled oats
- ¾ cup all-purpose flour
- ¾ cup light brown sugar
- Pinch or two of salt
- ½ teaspoon cinnamon (optional)

For the filling:

- 3 pounds of apples (baking type apples preferred, such as Rome, Cortland or Macoun, but a nice mix of Golden Delicious, Gala and others is good, too)
- 2 to 3 cups fresh or frozen raspberries (if using frozen, do not thaw them)
- 3 tablespoons granulated sugar
- 2 tablespoons corn starch or flour
- Zest of one lemon
- 2 to 3 tablespoons fresh lemon or orange juice
- Pinch of salt

What You'll Do:

1. Preheat the oven to 375° F.
2. Butter a 2-quart dish. Since no one really knows what a 2-quart dish is, I say, like an 8 x 10" baking dish.

3. In a medium bowl, whisk together the flour, oats, sugar and salt. Toss in the butter and work it into the flour mixture with your fingers. Set aside.
4. Chop (and peel, if feeling fancy) the apples into ½- and ¾-inch chunks and put them in a large bowl. Add the sugar, lemon zest, lemon juice, flour (or corn starch) and toss to coat the apples. Pour the mixture into the prepared dish. Add the raspberries on top, then sprinkle the crumble mixture over the top.
5. Bake for 40 to 45 minutes, until bubbling and the crisp is golden. If, by some chance, your crisp starts to get too crisp before the fruit mixture starts to bubble, cover loosely with a piece of foil.
6. Let cool slightly from molten to pleasantly warm. I like mine with ice cream. This will surprise no one.