



Moroccan Spiced Apple & Date Crumble

by **Carla Hall**



Tender apples and chopped dates bake under a buttery oat crumble infused with cinnamon and cardamom, topped with softly whipped orange blossom cream.

Prep Time:
20 Mins

Cook Time
35 mins

Serves:
6 Servings

Level:
Beginner

Ingredients

Fruit Filling

- 4 apples, peeled and sliced
- 6 dates, chopped
- 2 tbsp brown sugar
- 1 tsp cinnamon
- ½ tsp cardamom
- 1 tbsp lemon juice

Crumble Topping

- ½ cup oats
- ½ cup flour
- ⅓ cup brown sugar
- ½ tsp cinnamon
- Pinch of salt
- 4 tbsp cold butter, cubed

Orange Blossom Cream

- ½ cup heavy cream
- 1 tbsp powdered sugar
- ¼ tsp orange blossom water

Instructions

Step 1

Preheat oven to 350°F.

Step 2

Combine apples, dates, sugar, cinnamon, cardamom, and lemon juice.

Step 3

Mix oats, flour, sugar, cinnamon, and salt; cut in butter until crumbly.

Step 4

Transfer fruit to a baking dish and top evenly with the crumble.

Step 5

Bake for 30–35 minutes, until bubbling and golden.

Step 6

Whip cream with powdered sugar and orange blossom water to soft peaks.

Serving & Finishing

- Scoop crumble onto a plate
- Top with Whip Cream