



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Strawberry Apple Crumble –**

**½ cup dried tart cherries (optional)  
¼ cup dark rum (optional)  
4 Granny Smith apples, cored, peeled and cut into thin slices  
2 pints strawberries, hulled and cut in half  
3 tbl. fresh lemon juice  
½ cup shredded unsweetened coconut  
½ cup sugar  
½ cup all-purpose flour  
½ tsp. ground cinnamon  
½ cup (2 sticks) unsalted butter  
Vanilla ice cream or sweetened whipped cream**

- 1. Preheat oven to 350 degrees. If you are using them, place cherries in a shallow bowl and toss with rum. Allow to marinate for at least 30 minutes. Drain cherries and reserve rum.**
- 2. Butter a shallow oval baking dish and arrange apple slices over the bottom. Sprinkle the cherries over the apples. Top with the berries and sprinkle with the lemon juice.**
- 3. Place coconut, sugar, flour and cinnamon in a bowl and mix well. Cut butter into bits and mix with the coconut mixture, using your hands. Mixture should be crumbly. Spread evenly over the fruit and press down lightly. Bake until lightly browned, about 30 minutes.**
- 4. Serve hot or at room temperature with vanilla ice cream or sweetened whipped cream to which you have added a bit of the reserved rum.**

***Credit: Lee Bailey***