



Crumb Crust or Crumb Muffin Topping

Use in crumbles, crisps or cobblers. Also great on muffins, pound cakes, coffee cakes and for cakes instead of frosting.

Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- ⅓ cup brown sugar or white sugar
- ⅓ cup butter or oil
- ½ teaspoon cinnamon (Optional)
- ⅓ cup chopped nuts (Optional)
- 2 to 6 cups fruit if making a crumble, crisp or cobbler (depending on dish size)

Directions

Mix Baking & Pancake Mix, sugar and cinnamon together, rub the butter or oil into the flour mixture with your fingers or pastry blender until the mixture resembles coarse bread crumbs. Add nuts and toss lightly to combine.

If you want to use in a crumble or cobbler:

Use a lightly greased dish and sliced fruit such as peaches, nectarines, apples, or berries (or a combination using approximately 2 to 6 cups of fruit, depending on dish size.). If your fruit is only mildly sweet, mix fruit with up to ¼ cup sugar, and if juicy mix in a TBSP of cornstarch into the sugar. If using apples, par-cook them first with a little cinnamon to reduce final baking time. Top fruit with as much crumble as desired. Squeeze 2 TBSPs of crumble together to create large clumps which make for a crunchier topping.

Bake in a 350° oven for about 30 minutes, or until crumble looks browned on top and fruit is cooked.

Crumble is also great on muffins, pound cakes, coffee cakes and for cakes instead of frosting. Topping keeps in refrigerator for weeks, in an air-tight container. Be adventurous and come up with your own uses!

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