

The Let's Get Ready to (Cranberry) Crumble

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To start —

Preheat the oven to 350°F. *

For the crumble —

1 ½ sticks of butter

1 tsp salt

1 cup flour (1 ½ cups if not using oats)

½ - 1 cup oats (optional)

2 tbsp sugar

Combine all the dry ingredients to a bowl, then cut the butter into small cubes and add it into the bowl. Work the butter and dry ingredients together until the mixture forms coarse crumbs (use a pastry cutter or do this by hand). Cover the bowl and pop it in the fridge.

For the filling —

24 oz (2 bags) of cranberries

¾ cup brown sugar

Juice and zest of one lemon

Juice of two clementines (or one orange)

Tsp each of whatever mulling spices you have (including whole peppercorns!)

Cornstarch (1-3 Tbsp)

Combine all of the filling ingredients EXCEPT the cornstarch, in a sauce pot and bring it to a boil so that the cranberries start bursting and expressing their juices. Once most-to-all of the cranberries have burst, sprinkle in your cornstarch and keep stirring until it's dissolved and the liquid starts firming up. (You can also make a cornstarch slurry, but sprinkling it in is fine as long as you don't dump a huge clump in all at once.)

Once your cranberry mixture is at a consistency you like, pull or strain out your mulling spices and transfer the cranberries into a greased baking dish. Grab your crumble topping from the fridge and use it to top your cranberry mixture so that most of the filling is covered.

Bake for about 20-25 minutes. Pull it out of the oven, check the color of the crumble top. If it's looking a little dark, tent some tinfoil over the dish. Bake for another 10-15 minutes.

Once everything's been in the oven for 35-40 minutes total, pull it out, let it cool, and serve with ice cream or whipped cream — or both!