



THE J.M. SMUCKER Co

1-Dish Apple Streusel

Prep Time Cook Time Serves Difficulty

20 mins 30 mins 9 N/A

Ingredients

- **Batter:**

- 1 1/2 cups (375 mL) Robin Hood® All Purpose Flour

Robin Hood® Original All Purpose Flour

- 2 envelopes Fleischmann's® Instant Quick-Rise Yeast (2 1/4 tsp/11 mL each)
- 1/3 cup (75 mL) sugar
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) butter, melted
- 1/2 cup (125 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk, very warm (120°F-130°F/ 50°C-55°C)

Evaporated Milk

- 1 egg
- 1/4 tsp (1 mL) almond extract (optional)

- **Apple Filling:**

- 1 can (540 mL) apple pie filling

- **Streusel Topping:**

- 1/3 cup (75 mL) Robin Hood All Purpose Flour
- 1/3 cup (75 mL) brown sugar
- 2 tbsp (30 mL) butter, softened

Directions

Step 2:

Mix batter ingredients together in a greased 8" x 8" (2 L) baking dish.

Step 4:

Top batter with apple pie filling.

Step 6:

In a separate small bowl, mix streusel topping ingredients with a fork until uniform in consistency. Sprinkle topping over pie filling.

Step 7:

Bake by placing in a cold oven. Set temperature to 350°F (180°C), baking for 30 minutes or until done.

Images

