

Apple Crumble Cookies

Course: Cookies

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	16 minutes	36 minutes

Ingredients

For the Cookie Dough:

113g (1/2 cup) unsalted butter, softened
100g (1/2 cup) granulated sugar
1 large egg, room temp
1 tsp vanilla extract
240g (2 cups) all-purpose flour
1/2 tbsp cinnamon
1/4 tsp salt
1/4 tsp baking powder
1/4 tsp baking soda

For the Crumble:

71g (5 tbsp) unsalted butter
120g (1 cup) all-purpose flour
50g (1/4 cup) granulated sugar
1/2 tsp cinnamon

For the Apple Mixture:

150g (1 1/2 cups) apple, peeled and diced
57g (4 tbsp) unsalted butter, melted
1 tbsp cinnamon

Directions

Prepare:

- 1 Prepare Your Oven and Baking Sheet:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper for easy cleanup and to ensure the cookies bake evenly.

Make the Dough:

- 2 Make the Crumble Topping:** In a mixing bowl, combine the cold butter, flour, sugar, and cinnamon with your hands. The goal is to create a coarse, crumbly mixture. Avoid overmixing, as you want pieces that will give a crunchy texture on top of the cookies.
Place the crumble mixture in the fridge to keep it firm while preparing the cookie batter.
- 3 Mix Dry Ingredients for Cookies:** In a separate bowl, whisk together the flour, cinnamon, baking powder, baking soda, and salt. Mixing these dry ingredients first ensures that the leavening agents and spices are evenly distributed throughout the cookie dough.
- 4 Cream the Butter and Sugar:** In a large bowl, beat the softened butter and granulated sugar together for 3-5 minutes, or until light and fluffy. This step incorporates air into the mixture, creating a soft texture for the cookies.
- 5 Add Egg and Vanilla:** Add the egg and vanilla extract to the creamed mixture, beating until well combined. These ingredients add flavor and bind the mixture together.
- 6 Combine Wet and Dry Ingredients:** Gently fold the dry mixture into the wet ingredients, mixing just until almost combined. Be careful not to overmix, as it could make the cookies dense.
- 7 Fold in the Apples:** Finally, add the diced apples, folding them in gently with a spatula. The apples add moisture and flavor, making each bite of these cookies juicy and delicious.

Shape & Bake:

- 8 Shape the Cookies:** Use a cookie scoop or spoon to form balls of dough. Place them on the baking sheet, leaving about 3 inches between each cookie as they will spread. Make a small well in the center of each dough ball to hold the crumble topping.
- 9 Top with Crumble and Bake:** Take the chilled crumble topping and spoon it over each cookie, pressing slightly so it sticks. Bake the cookies for 16-20 minutes. Halfway through baking, you can add a bit more crumble on top if you like a thicker layer.
- 10** The cookies are done when they have spread out and the edges are slightly golden. The center should still be soft to give them a chewy texture once they cool.

Serve & Enjoy:

- 11 Cool and Serve:** Let the cookies cool on the baking sheet for about 10 minutes before transferring them to a wire rack to cool completely. Enjoy them as they are or serve warm for a gooey, fall-inspired treat!