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The McIntosh apple is 200 this year. [The Royal Agricultural Winter Fair](#) is 89. Put them together and you'll get an apple crisp.

McIntosh apple chunks star in a crumble on the Royal Harvest Grill menu, which features 99 per cent local, seasonal ingredients.

Executive chef Steffan Howard actually uses three types of apples since they cook to different levels of softness to create an interesting texture. He cuts his apples in 1-inch (2.5-cm) chunks instead of thinly slicing them, which is more common. He adds chopped, peeled almonds to the crumble topping for a final twist. (You can chop the nuts on a cutting board or wrap in cloth and smash with the side of a knife.)

The Royal runs Nov. 4 to 13 at Exhibition Place. You'll find free McIntosh samples at the Journey to Your Good Health Pavilion.

The McIntosh apple was discovered in Dundela, Ont. by farmer John McIntosh in 1811. It's a crisp red apple with bright white flesh and mildly tart flavour.

[The Ontario Apple Growers](#) report that Steve Jobs, the late co-founder of Apple Inc. and Mac computers, apparently named his computers after the McIntosh apple in 1976 after spending the summer working on a friend's apple orchard.



The McIntosh apple - discovered in Dundela, Ont. in 1811 - is celebrating its 200th birthday this year.

HANDOUT

Royal McIntosh Crumble

Filling:

2 McIntosh apples, peeled, seeded, cut in 1-inch (2.5-cm) cubes

2 Mutsu or Crispin apples, peeled, seeded, cut in 1-inch (2.5-cm) cubes

2 Honeycrisp apples, peeled, seeded, cut in 1-inch (2.5-cm) cubes

6 tbsp (90 mL) granulated sugar

1 tbsp (15 mL) ground cinnamon

1/4 tsp (1 mL) pure vanilla extract

2 tbsp (30 mL) cold, unsalted butter, cut in small pieces

Topping:

4 tbsp (60 mL) cold, unsalted butter, cut in small pieces

1/2 cup (125 mL) each: packed brown sugar, all-purpose flour, rolled oats

1/4 cup (60 mL) whole blanched (skinless) almonds, chopped

For filling, in large mixing bowl, toss three types of apples until combined.

In small bowl, stir together sugar, cinnamon and vanilla. Add to apples. Toss well.

Spread apple mixture in buttered 9-inch by 13-inch (23-cm by 35-cm) baking dish. Dot with butter.

For topping, in mixing bowl, combine butter and sugar. Mix by hand until coarse crumbs form. Add flour, oats and almonds. Mix well. Spoon or sprinkle evenly over apples.

Cover dish with tinfoil. Bake in preheated 350F (180C) oven 15 minutes. Uncover. Bake until topping is golden, apples are tender, and apple juices start to seep out around crumble, about 35 to 45 minutes.

Let cool slightly. Serve warm or at room temperature.

Makes about 9 servings.

Star-tested by Jennifer Bain

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