

5) Apple Crumble (4 servings)

Ingredients :

For the crumble

- 300g plain flour, sieved pinch of salt
- 175g unrefined brown sugar
- 200g unsalted butter, cubed at room temperature
- Knob of butter for greasing

For the filling

- 450g apples, peeled, cored and cut into 1cm pieces
- 50g unrefined brown sugar
- 1 tbsp plain flour
- 1 pinch of ground cinnamon



Prep:20min > Cook:30-60min > Ready in:50 min-1h 20 min

1. Preheat the oven to 180C.
2. Place the flour and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.
3. Place the fruit in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well being careful not to break up the fruit.
4. Butter a 24cm ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
5. Bake in the oven for 40-45 minutes until the crumble is browned and the fruit mixture bubbling.
6. Serve with thick cream or custard.