

Apple crumble

Ingredients

For the crumble

- 300g/10½oz plain flour, sieved pinch of salt
- 175g/6oz unrefined brown sugar
- 200g/7oz unsalted butter, cubed at room temperature
- Knob of butter for greasing

For the filling

- 450g/1lb apples, peeled, cored and cut into 1cm/½in pieces
- 50g/2oz unrefined brown sugar
- 1 tbsp plain flour
- 1 pinch of ground cinnamon

Preparation method

1. Preheat the oven to 180C/350F/Gas 4.
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/9in 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.



less than 30 mins

preparation time

30 mins to 1 hour

cooking time

Serves 4

**By Merrilees Parker
From Housecall**

This recipe is an all-time favourite of those hankering after the ultimate quick and easy dessert. Serve with nostalgia.