

Apple Crumble

Ingredients for the crumble topping:

110gms (4 oz) SR flour, sieved
 55gms (2oz) butter or margarine, cubed
 25gms (1 oz) Demerara sugar
 ½ tsp ground cinnamon



Ingredients for the base:

1 medium Bramley
 25gsm (1 oz) Demerara sugar
 Or use any combination of seasonal fruit

Serves 2-3 - double quantity for 4-6 servings

Method:

1) Pre-heat oven to 200C, 400F, Gas Mark 6



2) Rub the fat into the flour using your fingertips, until it resembles fine breadcrumbs



5) Sprinkle over the remaining sugar and cover with the crumble topping



3) Stir in sugar and cinnamon. Set aside



6) Place on the middle shelf of a pre-heated oven for 15 minutes.

Reduce the heat to 180C, 350F, Gas Mark 4 for 20 – 30 minutes.



4) Peel, core and thinly slice the apples and arrange in an oven-proof shallow dish.

Other crumble ideas:

- Replace 25gms flour with ground almonds.
- Sprinkle with flaked almonds before baking
- Use ground ginger to replace cinnamon
- Add grated rind and juice of ½ orange to the fruit before adding crumble topping
- Use any combination of seasonal fruit