

APPLE CRUMBLE



Ingredients (serves 6 people):

For the crumble

300 g plain wheat flour, sieved

Pinch of salt

175 g brown sugar

200 g unsalted butter at room temperature, cubed, plus a little for greasing

For the filling

450 g apples, peeled, cored and cut into 1 cm $\frac{1}{2}$ in pieces

50 g brown sugar

1 tbsp plain wheat flour

1 pinch ground cinnamon

Preparation:

1. Preheat the oven to 180° C.

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