

Apple Crumble

An absolutely British classic, comforting, warming and o so satisfying. A dessert that will never go out of fashion and will most likely remind you of growing up.

When I think of a crumble I think of Olive aka Big O, my mother in law. A meal round at Big O's would not be complete without some sort of crumble to finish.

Now, this is not Olive's recipe this is mine and one that the kids (& me) go crazy for. Normally a dessert reserved for the depths of winter. But when it's this good why wait for the clocks to go back.

One question though, custard or ice cream?



Serves: 6

Prep Time: 15 minutes

Rest/Marinate Time: 0

Cooking Time: 1 hour

Filling Ingredients

- 4 Bramley apples, peeled, cored and sliced.
- 6 eating apples, peeled, cored and sliced.
- 120 g of caster sugar.
- 1 tbsp of ground cinnamon.
- 1 tsp of ground nutmeg.
- 1 tbsp of plain flour.

Crumble Ingredients

- 80 g of plain flour.
- 40 g of caster sugar.
- 40 g of cold butter, cut into cubes.
- 1 small handful of porridge oats.

Method

- Mix all of the filling ingredients in a bowl then tip out into a pie dish or small roasting tray.
- For the crumble mix the flour and sugar in a bowl. Add the butter and rub it into the flour using your fingertips until the mixture looks like breadcrumbs. Then add the oats and mix through the crumble.
- Sprinkle the crumble topping over the apples and cook in a preheated oven set at 180°C for 40-45 minutes or till the topping is a light golden brown. Serve with either custard or ice cream.