



Apple crumble

You will need:

Basic crumble

150g plain flour

100g caster sugar

100g butter or margarine

(To make more or less, simply use 1.5 times more flour than sugar and butter)

Filling

6 - 8 eating apples (e.g. Braeburn)

You could use a range of fruit fillings:

Apple, Blackberry, Rhubarb, Apricot, Pear, Plum, Mango or Pineapple

You can also use a combination of any fresh, tinned, frozen or dried fruit

Top tips

- Try swapping some of the flour for oats
- Flavour the topping with chocolate chips, cinnamon, coconut, chopped nuts
- Flavour the filling with cinnamon, ginger, chocolate chips

Allergens

- Wheat (you could use gluten free flour or ground almonds)
- Milk (if using butter)

Cut the butter / margarine into chunks and place all ingredients in a large bowl

Rub the flour, butter and sugar together using only your fingertips, until it resembles breadcrumbs

Prepare your filling, so for an apple crumble, simply peel, core and chop six normal eating apples

If you're using cooking apples or sour fruits, they may need some additional sugar sprinkled over the top

Arrange the apples in an ovenproof dish and sprinkle your crumble mixture evenly over the top

Preheat the oven to 180°C / Gas Mark 4

Bake for approximately 45 minutes, until the fruit is soft and the crumble is golden brown

You can also use a combination of fruits, such as apple and blackberry, which can be fresh, dried, tinned, frozen or a mixture

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