



Apple Crumble

Ingredients:

Filling:

4-5 medium apples

2 tablespoons of caster sugar

Cinnamon (optional)

Crumble:

110g caster sugar

110g cold butter

175g plain flour

Method:

Preheat oven to 190°C

Wash, peel, core and slice the apples

Place the sliced apples and mix with the sugar and cinnamon in a baking dish and flatten down with your hand to prevent too much crumble falling through.

Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt and slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs.

Pour the crumb mix over the apples to form a pile in the centre, and then use a fork to even out.

Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.

Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife.

Leave to cool for 10 minutes before serving.

Molly - Flipside & PSG

I chose this recipe because it was one of the first desserts my mum taught me how to make when I was younger.