

Apple crumble

Ingredients

Crumble topping

150g plain flour, or 100g plain flour + 50g wholemeal flour or oats
80g sugar – soft brown, caster sugar or demerara
100g butter, or margarine cubed at room temperature

For the filling

220g apples
Juice of half a lemon
25g sugar
1 pinch of ground cinnamon

Note on ingredients: you can change the topping by replacing some of the flour with wholemeal flour, oats or some chopped nuts. Change the texture and colour by using crunchier demerara sugar or soft brown sugar.
For the filling, different fruits such as blackberries, plums or rhubarb can be combined with apple or used instead.



Method

1. Preheat the oven to 180C/350F/Gas 4.
2. For the topping place the flour and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.
Technique: Rubbing in .
3. If using Bramley apples, cut into half and quarter, take out the core. Peel and slice thinly, place in a saucepan and sprinkle with lemon juice to prevent enzymic browning. Add the sugar, cinnamon and a splash of water. Bring to a simmer just long enough to soften and sweeten the fruit.
If using dessert apples there is no need to peel them. Cut into quarters, take out the core and slice thinly. In a bowl sprinkle with the lemon juice and add sugar and cinnamon. Stir gently so the fruit doesn't break.
4. Take a 9cm ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
5. Bake in the oven for 40-45 minutes until the crumble is browned and the fruit mixture bubbling.
6. Serve with thick cream or custard