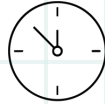




# APPLE CRUMBLE



Prep time  
15 min



Cooking time  
25 min



Portions  
4-6



## Apple Crumble

## Ingredients

### Apple Filling

5 apples chopped 1 cm cubes  
1 tbs flour  
1 tbs lemon juice/orange juice  
1 tsp cinnamon  
1 tsp vanilla

### Crumble Topping

150g plain flour  
100g butter  
50g oats or desiccated coconut  
70g sugar  
2 tsp cinnamon  
Pinch of salt

**Other optional extras:** flaked almonds, desiccated coconut, raisins, instead of apples try: berries/guavas or rhubarb

## Equipment

chopping board  
knife  
mixing bowl  
measuring spoons  
measuring cups

baking dish  
apple corer  
scale  
measuring spoons  
large spoon

## Chef Notes

- The key is cold butter rubbed into flour and sugar.
- The mixture should look like coarse breadcrumbs.
- Use firm, slightly tart apples like for the best texture and flavor. If using sour apples add 1 tbs of sugar over the apples.
- Cut apples into roughly 1 cm cubes so they cook evenly.
- Toss Well: Coating apples in flour helps thicken the juices while baking.
- You can reduce sugar slightly or swap for brown sugar for a richer flavor.

## Method

**Step 1** Chop 5 apples into 1 cm cubes. Place them in the baking dish

**Step 2** Sprinkle flour, cinnamon, vanilla and lemon juice over the apples. Toss gently until all the apple pieces are evenly coated. This helps thicken the filling as it bakes.

**Step 3** Rub cold butter into plain flour, add oats, sugar, cinnamon, and a pinch of salt until the mixture looks like coarse breadcrumbs.

**Step 4** Sprinkle the crumble topping evenly over the apples, press down lightly with a fork.

**Step 5** Bake in a preheated oven at 190 °C for 25-30 min until the topping is golden and the apple filling is bubbling around the edges. Serve with ice cream, custard or yogurt.

