

Apple Crumble

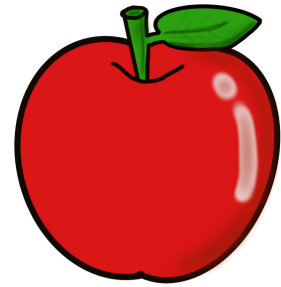
Ingredients

Serves 4

- 3 medium apples
- 2 tbsp golden caster sugar

For the crumble

- 175g plain flour
- 110g golden caster sugar
- 110g cold butter
- For the topping (optional)
- 1 tbsp rolled oats
- 1 tbsp demerara sugar
- double cream or custard, to serve



Method

1. Heat the oven to 190C/170 fan/gas 5.
2. Peel, core and slice the apples into small chunks and toss them together in a large bowl with 2 tbsp of sugar.
3. Place the apples in a baking dish at least 5cm deep and flatten down with your hand to prevent too much crumble from falling through.
4. In a large bowl combine 175g of plain flour and 110g of golden caster sugar.
5. Measure out 110g of cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs.
6. Pour the crumble mix over the apples, then use a fork to even out.
7. Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar for a crisp topping.
8. Pop it into the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft.
9. Leave to cool for 10 minutes before serving.