

Apple Crumble

Ingredients: Serves 4

For the crumble

- 300g plain flour, sieved
- 175g brown sugar
- 200g unsalted butter
- Knob of butter for greasing

For the filling

- 450g apples, peeled, cored and cut roughly into 1cm pieces
- 50g brown sugar
- 1 tbsp plain flour

Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Rub the butter into the flour and sugar until it resembles breadcrumbs.
3. Butter an ovenproof dish. Mix the fruit with the sugar and place in the dish.
4. Scatter the crumble over the apple mixture in an even layer.
5. Bake for 30-35 minutes.
6. Serve with custard or ice cream.

