

Apple Crumble

Makes: enough for 6 to 8 serves

Fresh from the garden: Apples

Ingredients

apple base:

10 to 12 apples, depending on size

4 tablespoons caster sugar

1 cinnamon quill

crumble topping:

250g cold butter

300g self-raising flour

150g brown sugar

oil spray or soft butter to grease baking dishes

What to do:

Preheat the oven to 180°C.

To make the apple base:

1. Peel and core the apples under adult supervision. Cut into small chunks.
2. Place the prepared apples and cinnamon quill in a saucepan over very gentle heat with the lid on. Cook until the apples are tender, stirring occasionally with a wooden spoon to prevent burning. When cooked set aside and remove lid. Taste and add a little more sugar if too sour.

To make the crumble topping:

1. Measure the 300g self-raising flour into a large bowl.
2. Add the 250g cold diced butter to the bowl. Using your fingertips rub the butter into the flour until the mixture resembles large breadcrumbs.
3. Add 150g brown sugar to the bowl and stir to mix.
4. Spray baking dish with oil or grease with soft butter.
5. Tip cooked apple into lightly greased ovenproof dish and cover with crumble mix.
6. Cook for 30 to 35 minutes until the crumble is a lovely golden brown.
7. Serve warm with cream or ice cream if desired.