



# APPLE CRUMBLE



## INGREDIENTS

500-600g apples, peeled and sliced into 2cm pieces

175g plain flour

100g unsalted butter, chopped into small cubes

60g caster sugar

## EQUIPMENT

Chopping board, peeler, knife, baking dish, bowl

### STEP 1

- Preheat the oven to Gas Mark 6, 200°C, fan 180°C.
- Grease the bottom of a baking dish with a little butter and add the apples.



### STEP 2

- Put the flour into a bowl, add the small cubes of cold butter & rub with your fingertips until the mix resembles breadcrumbs.
- Add the sugar and mix well.



### STEP 3

- Spoon your crumble topping on to the apples and cook for 25-30 minutes, until the crumble turns golden.
- **OPTIONAL:** delicious with vanilla ice cream or custard if you have some!

