

Apple Crumble



Ingredients

4 Bramley apples

3 table spoons of caster sugar

Cinnamon to taste

300g of plain flour, sieved

175g of brown sugar

200g of unsalted room temperature butter

Pinch of salt

Method

1. Preheat the oven to 180°C.
2. Peel and chop apples
3. Put apples into pot with a small amount of water
4. Add sugar and cinnamon
5. Put on a low heat for 15 to 20 minutes until apples are soft
6. Transfer to an ovenproof dish
7. Mix the flour, sugar and salt together
8. Cut the butter into cubes
9. Rub in the butter until the mixture looks like fine bread crumbs
10. Put crumble mix on top of apples
11. Bake in the oven for 35 - 40 minutes
12. Enjoy