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Apple Crumble – a traditional British dish

Ingredients

For the crumble

- 300g plain flour
- pinch of salt
- 175g brown sugar
- 200g unsalted butter at room temperature, cubed, plus a little extra for greasing the tin

For the filling

- 450g apples, peeled, cored and cut into small pieces
- 50g brown sugar
- 1 tablespoon of plain flour
- 1 pinch of ground cinnamon

Method

1. Preheat the oven to 180°C. To make the crumble, place the flour, salt and sugar in a large bowl and mix well. Rub the butter into the flour mixture. Keep rubbing until the mixture looks like breadcrumbs.
2. Put the apple in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir the mixture carefully.
3. Butter a 24cm ovenproof dish. Put the apple mixture into the bottom, then sprinkle the crumble mixture on top.
4. Bake in the oven for 40-45 minutes until the crumble is browned and the fruit mixture bubbling.
5. Serve with thick cream or custard.