

Apple Crumble Recipe

KEY POINTS

Preparation Time:	20 minutes	Cooking Time:	40 minutes
How Difficult	Medium	Freeze?	No
Servings	4 portions	Written by: David Marks	

INGREDIENTS

The ingredients below will make a medium sized apple crumble, enough for four people.

Ingredients	Imperial	Metric
3 medium cooking apples	-	-
Granulated sugar	6oz	170 grams
Butter or cooking margarine	6oz	170 grams
Self-raising flour	10oz	280 grams

OPTIONAL INGREDIENTS

3/4 teaspoon cinnamon

1/2 cup rolled oats or Corn Flakes (most breakfast cereals will do)

COOKING EQUIPMENT

1 Medium-sized oven-proof dish

Scales

Fork

Notes for the Cook!

When apples are peeled and especially when sliced, their attractive white flesh will very quickly turn a 'not-so-attractive' brownish colour. This makes absolutely no difference to the taste, but 'looks' are important. The method described below therefore leaves the peeling and cutting of the apples to the last minute.

There is one 'trick' described at the end to make the crumble surface look really brown and nice, but please do keep an eye on the timing. A brown crumbly topping looks absolutely delicious, but a black and burnt top is not so good.

Method

Turn your oven on now so that it's pre-heated ready to cook later on! Heat settings are 180C / 350F / Gas Mark 5.

Now, make the 'crumble' mixture. I've tried this with my hands, an electric blender and a fork. I think a fork is best but the experts prefer hands!

Mix the butter / margarine with the flour in a dry bowl using a fork until you have a texture like breadcrumbs. It's not important that every single bit is like

breadcrumbs, but try and get most of it like that. This will take about three minutes. If you are adding the optional ingredients of oatmeal or Corn Flakes, do it now. Mix it all in well.

Add 4 (**not all the 6**) ounces of sugar to the mixture and mix it all together with the fork. This will tend to make the mixture even more like breadcrumbs. That's your crumble mixture made and ready.

Peel the apples and cut each one into four parts. Cut out the core from each of the sections.

Slice the apple quarters - no need to slice them too thinly, about six slices per quarter section of apple will do just fine.

Put the apple slices into the casserole dish. If you are adding the optional cinnamon, do it now. Make sure it is sprinkled evenly throughout the apples. Sprinkle the remaining 2 ounces of sugar evenly over the apples.

Now, evenly spread the 'crumble' mixture over the sugared apples.

Put this into the middle of your pre-heated oven at 180°C / 350°F / Gas Mark 5 for 40 minutes.

One trick you can use now is to put the apple crumble under a hot grill for about 30 seconds to 'brown' the crumble topping. Keep a good eye on it though because 30 seconds too much can result in a very black crumble topping!

When the crumble is cooked, leave it to cool for at least 15 minutes.

Beware, apple crumble can stay really hot for an hour or so.

Serve hot or cold with ice cream, cream or custard.

If there is any apple crumble left over, cover the dish with tin foil and it will keep in the fridge for a couple of days.