

Apple Crumble

Serves 6

15minutes to make +35minutes to cook

Ingredients:

160g plain flour

115g unsalted butter chilled and cut into small pieces

2tsp ground cinnamon

4tbs light soft brown sugar

1kg cooking or eating apples

About 3-4 large cooking apples or 7 eating apples

Juice of 1 orange (about 80ml)

1. Preheat the oven to 190 ^ Put the flour into a bowl, add the butter and rub together to make fine breadcrumbs.
2. Add cinnamon and sugar and mix together.
3. Peel, core and slice the apples and put into an ovenproof dish with the orange juice, sugar and flour and mix together.
4. Sprinkle the crumble over the top and bake for 30-35 minutes or until the fruit is cooked and the topping is golden