

Apple Crumble

Makes enough apple crumble for 6 people. Serve with vanilla ice cream or cream.

Ingredients:

Apple mix

5 – 6 medium granny smith apples,
peeled, cored and cut into 2cm diced
cubes
¼ cup caster sugar
2 tablespoons lemon juice
½ teaspoon ground cinnamon

Crumble Topping

1½ cups plain flour
1 teaspoon ground cinnamon
½ cup firmly caster sugar
1 cup rolled oats
250g butter, melted

Method:

1. Preheat oven to 180°C
2. Place the apple, sugar, lemon juice and cinnamon in a large bowl and mix to combine. Transfer into an ovenproof dish.
3. For the crumble topping mix the flour, sugar, oats, cinnamon and melted butter in large a bowl.
4. Spoon the crumble mixture over the apple.
5. Bake for 40 to 45 minutes, or until the crumble is golden and the apples are soft.