



Apple Crumble

You'll need:

6 apples
200g caster sugar
200g butter
300g flour

1. Peel the apples and quarter them, allowing you to remove the cores easily. Place in a pan with half of the sugar and cook on a low heat for 20 minutes until soft and jammy.
2. In a bowl, place the remaining sugar with the flour and butter. Using your fingers, rub the butter and flour together to create a coarse crumb.
3. Place the soft apples into a baking dish and cover with the crumb. Bake in a pre-heated oven for 30-40 minutes and remove when the top is golden brown.
4. Serve right away with your preferred sauce. You can keep leftovers in the fridge and reheat in the microwave the next day.

Liam's Top Tips: You can add whatever fruit you want to the mix: different berries, rhubarb or pears work best. Exotic fruit with high water content e.g. kiwi or mango can make the crumble soggy.

Adding nuts or oats to the crumble topping can add extra flavour and textures. Granola can be a good substitute for the crumble mix, and you don't need to bake in the oven, just put a handful of granola over your cooked apple mix and serve.