

Apple Crumble

Serves: 4

Cuisine: British

Preparation Time: 30 Minutes

Cooking Time: 45 Minutes

Ingredients:

1 kg	Bramley apples
1 tbsp	Water or Apple juice
100g	Plain Flour
75g	Butter
50g	Rolled Oats
100g	Demerera sugar
1 tbsp	Calvados
Pinch	Sugar, to taste

Method:

1. Preheat the oven to 200°C
2. Wipe the apples, peel, remove the cores and then cut into quarters.
3. Put them into a pan and taste for sweetness and add sugar to taste if needed.
4. Add the water or apple juice and the Calvados
5. Cook over a medium heat for about five minutes until the apples start to soften.
6. Transfer the apple mixture to a shallow ovenproof dish.
7. Blend the flour and butter in a food processor for few seconds until the mixture looks like breadcrumbs.
8. Stir in the oats and the brown sugar and sprinkle over the cooked apples.
9. Transfer to the oven and bake for 30 minutes until golden brown and crispy on top.

To Serve:

Hot or cold is good!

Chef's Notes: