

# Apple Crumble

Brigades @ Home – 04/09/2020

Preparation time: 20 minutes

Cooking time: 35-40 minutes

Makes: 1 crumble

## Ingredients

### *Topping:*

175g Plain flour

110g Caster sugar

110g Butter, cold

100g Porridge oats

### *Filling:*

Cooking apples

Caster sugar

## Method

1. Preheat the oven to gas mark 5, 190°C, 170°C fan
  2. Weigh the plain flour, butter, and caster sugar into a large bowl and rub them together until the mixture has the consistency of bread crumbs
  3. Weigh the porridge oats into the bowl with the topping and mix through
  4. Peel, core, and slice the cooking apples and lay them in a casserole dish
  5. Sprinkle caster sugar over the apples to taste (~4 tbsp), and then toss the apples in the sugar
  6. Press the apples down to remove any large gaps
  7. Pour the topping into the casserole on top of the apples
  8. Bake in the oven for 35-40 minutes until the topping is golden brown and the apples bubbling
  9. Eat warm with custard, or cold with cream
  10. Cover the remainder with cling film and store in the fridge
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## Ingredients

### Topping:

- 175g Plain flour
- 110g Caster sugar
- 110g Butter, cold
- 100g Porridge oats

### Filling:

- Cooking apples
- Caster sugar



## Utensils

- Large bowl
- Casserole dish
- Scales
- Oven gas 5, 170°C fan



## 1.

Weigh the 175g of plain flour into the large bowl



## 2.

Weigh the 110g of butter diced into the flour



## 3.

Weigh the 110g of caster sugar into the large bowl



## 4.

Rub the ingredients together with your fingertips until it looks like breadcrumbs



## 5.

Weigh the 100g of porridge oats into the mixture



## 6.

Mix through the oats so they are evenly mixed with the 'breadcrumbs'



## 7.

Cut, core, and slice the cooking apples until you have a good layer in the casserole dish



## 8.

Sprinkle over caster sugar to taste (~4 tbsp),



## 9.

Mix the apples and sugar together

Press them down to remove any large gaps



## 10.

Pour the topping mixture into the casserole on top of the apples and press down lightly. Rough up the top



## 11.

Bake in the oven for 35-40 minutes until the top is golden brown...



## 12.

... and the apples are bubbling



## 13.

Enjoy hot or cold!

Cover the remainder with cling film and store in the fridge

