Apple Crumble

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

Based on https://www.bbcgoodfood.com/recipes/best-apple-crumble
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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

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