

# Easy Apple Crumble

## Apple Filling

- 1kg peeled and cored Granny Smith Apples
- 1 tbsp cornflour
- 90 g white sugar
- 60ml water
- 2 tbsp lemon or orange juice
- 1/2 tsp ground cinnamon
- Zest of 1 orange or lemon (optional)



## Crumble Topping

- 90 g rolled oats
- 100g plain flour
- 90g brown sugar
- 1/2 tsp baking powder
- 1 tsp cinnamon powder
- 125 g unsalted butter, melted
- Pinch of salt

## Method

Preheat the oven to 180°C / 160°C fan forced and grease a 20cm wide x 10cm deep baking dish.

## To Make The Apple Filling

- Chop the apples into 1cm dice then add them, the cinnamon, sugar, zest if using, and cornflour to a medium saucepan and toss until the apples are coated with the dry ingredients. Add the juice and water and stir until combined.
- Cover the saucepan with a lid and cook on low until the apples are tender and the liquid has thickened, stirring occasionally. (If the water evaporates, add a tablespoon or so extra to stop it from burning.)

## **To Make The Crumble Topping**

- Add the dry ingredients to a medium mixing bowl.
- Add the melted butter and stir to combine.

## **To Assemble The Crumble**

Place the apple filling into the base of the baking dish.

Sprinkle the crumble topping over the entire surface of the apples.

Bake for approximately 25 - 30 minutes, or until the topping is golden.

Serve with cream or ice-cream.

## **Flavour Combinations**

### **Pear & Raspberry Crumble**

Chop an 800g can of drained tinned pears and place into the base of the baking dish, add 1 cup of frozen raspberries, then sprinkle over 1 tablespoon cornflour and 1 tablespoon of sugar and mix through. Top with the crumble mixture and bake as above.

### **Peach & Blueberry Crumble**

Drain an 800g can of sliced peaches and place into the base of the baking dish. Scatter over 1 cup of frozen blueberries then sprinkle over 1 tablespoon cornflour and 1 tablespoon of sugar and mix through. Top with the crumble mixture and bake as above.

### **Caramel Apple & Pear Crumble**

Replace half the apples in the main recipe for fresh pears and replace the white sugar with brown sugar in the filling. Top with the crumble and bake as above.