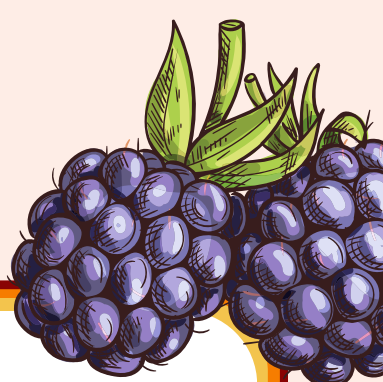




Apple & Fruit Crumble

Ingredients

For the crumble topping

150g plain flour . 50g Oats . 125g sugar . 1 tsp Cinnamon
60g unsalted butter at room temperature, cut into pieces

For the fruit filling

300g Apple . 115g Berries (Tayberries / Blackberries / raspberries) . 25g Butter
. 3 tbsp Sugar
Custard / vanilla ice cream / yogurt, to serve

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Tip flour and sugar into a large bowl.

STEP 2

Add butter, then rub into the flour using your fingertips to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy.

STEP 3

Meanwhile, for the compote, peel, core and cut 3 apples into 2cm dice.

STEP 4

Put 25g butter and 3 tbsp sugar in a medium saucepan and melt together over a medium heat. Cook for 3 mins until the mixture turns to a light caramel. Stir in the apples and cook for 3 mins. Add berries and cinnamon, and cook for 3 mins more.

STEP 5

Put into oven proof dish, sprinkle topping and cook for 15 mins at 180c or until golden. Serve with custard / ice cream or yogurt