

A SIMPLE RECIPE FOR
COSY DAYS & COMFORTING NIGHTS

Apple Crumble

*Warm, comforting &
perfect with cream or custard*

*Tender apples gently
spiced with cinnamon,
topped with a golden,
crumbly topping.
Simple ingredients,
beautiful results –
the perfect dessert
for autumn days.*

*From my
kitchen to yours*

A classic family
favourite made with
tender spiced apples
and a golden, buttery
crumble topping.



INGREDIENTS

For the Apple Filling

- 6–7 cooking apples (e.g. Bramley)
- 75g caster sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 tablespoon lemon juice

For the Crumble Topping

- 150g plain flour
- 100g rolled oats
- 100g light brown sugar
- 100g cold unsalted butter, cut into cubes
- A pinch of salt

SERVES 6

*Delicious served warm
with pouring cream,
custard or vanilla
ice cream.*

METHOD

1. PREPARE THE OVEN

- Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4.
- Lightly grease a medium-sized ovenproof dish.

2. MAKE THE APPLE FILLING

- Peel, core and slice the apples.
- Place in a large bowl with the sugar, cinnamon, nutmeg and lemon juice.
- Toss gently to coat.
- Spoon the apple mixture evenly into the prepared dish.

3. MAKE THE CRUMBLE TOPPING

- In a large bowl, combine the flour, oats, brown sugar and salt.
- Add the butter and rub together with your fingertips until the mixture resembles coarse breadcrumbs.
- Sprinkle the crumble mixture evenly over the apples.

4. BAKE

- Bake for 35–40 minutes, or until the topping is golden and the apple filling is bubbling around the edges.

5. SERVE

- Allow to cool for 5–10 minutes before serving.
- Serve warm with cream, custard or ice cream.
- Enjoy!

TIPS & IDEAS

- For extra flavour, add a teaspoon of vanilla extract to the apple filling.
- Add a handful of raisins or sultanas for a little extra sweetness.
- Leftovers can be kept in the fridge for up to 3 days and reheated.
- Freeze baked portions for up to 2 months.