



Apple Cinnamon Crumble



Servings: 10-12

Ingredients:

- 750g (3 large) Bramley apples, peeled, cored and cut into chunks
- 250g (2 small) Cox's apples, peeled, cored and cut into chunks
- 50g sultanas
- 50g light muscovado sugar
- 50g caster sugar
- 1 tsp ground cinnamon
- Pinch of freshly grated nutmeg
- 1/2 tsp ground cloves
- A little butter, for greasing

For the cinnamon crumble topping

- 170g self-rising flour
- 1 tsp ground cinnamon
- 50g caster sugar
- 50g light muscovado sugar
- 130g chilled butter, cubed

**Method:**

1. Preheat the oven to 200°C/fan 180°C/gas 6.
2. To make the topping, place the flour in a large bowl with the cinnamon and sugars. Mix, then add the butter.
3. Rub the mixture together with your fingers until it resembles coarse breadcrumbs.
4. Mix the filling ingredients together in a large bowl, then spoon evenly into a lightly buttered, 1.4-litre ovenproof dish.
5. Evenly spoon the crumble topping over the filling.
6. Bake for 30 minutes.
7. Remove from the oven and leave for 10 minutes, then serve with a jug of warm custard.

Allergens:

1. Butter
2. Self-rising flour