



Apple Crumble

SERVES 6

PREP TIME 30mins

DIFFICULTY Easy

INGREDIENTS

350g bramley apples

350g eating apples (of your choice)

50g light brown sugar

Zest and juice of 1 lemon

140g golden caster sugar

150g unsalted butter (chilled and cubed, plus extra for greasing the dish)

240g plain flour

Pinch of fine sea salt

Carte D'Or vanilla ice cream

METHOD

1. Preheat oven to 180C/350F/Gas 4. Grease a 24cm ovenproof dish with butter.
2. Add flour, salt and butter to a large bowl. Rub together with your fingertips until the mixture resembles fine breadcrumbs. Add the golden caster sugar and then scrunch the mixture with your hands to create some more texture.
3. Peel, core and chop your apples into 1cm pieces. Add to a large saucepan, followed by the light brown sugar and the zest and juice of 1 lemon and mix. Add lid to the pan and cook on a low heat for around 5 minutes until the apples have softened slightly. Tip apples into the greased dish and leave to cool slightly. When cooled sprinkle over the crumble topping.
4. Bake in the oven for around 25 to 30 minutes, until golden.
5. Serve with a large scoop of Carte D'Or Vanilla for the perfect dessert.