



# Apple Crumble



## Ingredients (Serves 4–6)

### *For the apples*

- 4 large Bramley apples
- knob of butter
- zest and juice of 1 lemon
- 175g caster sugar
- a good pinch of cinnamon

### *For the crumble*

- 125g unsalted butter
- 225g plain flour
- 140g caster sugar

## Method

Preheat the oven to 200C, Gas 6.

Peel and core the apples and cut into big chunks.

Melt the butter in a large saucepan, add the lemon zest and juice, sugar, cinnamon and then drop in the apples.

Cook gently for about 5 minutes to soften slightly.

Tip the apple mixture into a large ovenproof baking dish and set aside.

Tip the flour into a large bowl and then cut the butter into smallish pieces and add these to the flour. Rub the flour and butter together using your fingertips until the mixture resembles coarse breadcrumbs. It is good if the mixture clumps together a little.

Add the sugar and stir in.

Spoon the crumble mixture over the apples, letting it fall loosely.

Avoid squashing it down so that it remains light and fluffy.

Place in the preheated oven and bake for 30 – 40 minutes until a good golden brown.