

2 min read

Apple Crumble

Sweet, cinnamon-kissed apples beneath a golden, crispy topping. Apple crumble is one of the most comforting desserts in winter and this the only recipe you need! Let's talk about the ingredients before we get started :



- **Butter** : I prefer using unsalted butter because it allows you to adjust the amount of salt however you like. But if you only have salted butter on hand it's completely fine just skip the 1/4 tsp of salt. It is necessary to use cold butter in this recipe.
- **Apples** : You can use apples you like in any combination. Make sure you don't chop them too small. There should be big bite-sized pieces. You can also leave the peel on but i prefer peeling them.
- **Spices** : You can add any spices of your choice. I personally love adding cinnamon, cloves and a bit of nutmeg. You can even add in some vanilla extract if you like.



Servings : 4-5

Ingredients :

For apple filling :

- Chopped apples - 635g
- Caster sugar - 2 tbsp
- Brown sugar - 2 tbsp
- Ground cinnamon - 1+1/2 tsp
- Ground cloves - 1/8 tsp (optional)
- Freshly grated nutmeg - 1/8 tsp (optional)

For crumble topping :

- Flour - 150g
- Brown sugar - 100g
- Salt - 1/4 tsp
- Cold cubed unsalted butter - 120g

Instructions :

For apple filling :

1. To a large bowl, add the chopped apples, sugars and spices.
2. Give everything a good mix until all the apples are evenly coated in spices.
3. Add this to a 9x7 inch or 8x8 inch baking tin and set aside while we make our topping.

For crumble topping :

1. Preheat the oven to 180°C/350°F.
2. To a large bowl, add flour, brown sugar and salt. Give everything a good mix.
3. Add in the cubed butter. Make sure it's cold.
4. Rub the butter into the dry ingredients using your fingers. Break the butter cubes in between and keep mixing.
5. Continue doing this till you get a crumbly mixture. You should be able to see pea-sized pieces of butter in the mixture. Don't fully mix the butter and dry ingredients.
6. Spoon this crumble topping evenly over the apple filling and bake for 40-45 mins. The top should be golden brown and the apple juices should be bubbling.
7. Take it out and let it cool for 15 mins before serving.
8. Generously scoop out this apple crumble and serve with a scoop of vanilla ice cream or drown it in some vanilla custard before digging in!

