

# Apple Crumble Tumble



## ingredients

- 150g Brambly apple, cut into chunks
- 2 tbsp golden caster sugar
- 75g plain flour
- 45g demerara sugar
- 50g butter
- 1/2 tsp cinnamon

Serves 2  
Double the  
recipe for more!  
Difficulty: 2/3

## directions

1. In a heatproof dish, mix the apple chunks with the caster sugar.
2. In a bowl mix the flour, demerara sugar and cinnamon together.
3. Rub in the butter till the mixture looks like chunky breadcrumbs.
4. Let the crumble mix tumble over the apples.
5. Bake in preheated oven at 180°C for 20-25 mins. The crumble should be golden and bubbling.
6. Serve with cream, custard or ice cream for a real treat!