

# *Apple crumble*

## *Ingredients*

8 Chantecler or Reinettes apples  
200 g of flour  
150 g of margarine  
200 g of brown sugar  
Cinnamon

## *Preparation*

Peel the apples and cut them into pieces, put them in a baking dish.

In the Kenwood bowl, mix the flour, sugar and margarine cut into pieces with the "K": you have to get a coarse semolina.

On the apples, sprinkle a little cinnamon, then pour the semolina, distributing well over the entire surface.

Cook for 1 hour in the oven at 180 ° C.

Serve warm.