

Apple crumble

Ingredients

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

Preparation

Peel the apples and cut them into pieces, place them in a baking dish.
In the Kenwood bowl, mix the flour, sugar and margarine cut into pieces with the "K": you should obtain a coarse semolina.
On the apples, sprinkle a little cinnamon, then pour the semolina, distributing well over the entire surface.
Bake for 1 hour in the oven at 180°C.
Serve warm.