

# Apple Crumble

## Ingredients

### Filling

- 3 medium apples, peeled, cored, and sliced (about 2mm or so thick)
- 1 tbsp lemon juice
- 1 tbsp caster sugar
- ¼ tsp ground cinnamon
- ¼ cup water

### Crumble

- ⅓ cup plain flour
- ⅓ cup caster sugar
- ⅓ cup rolled oats
- ¼ tsp ground cinnamon
- 60g butter, chopped

## Method

1. Preheat oven to 180°C/160°C fan forced. Combine apples, juice, sugar, cinnamon, and water in small saucepan over medium heat. Cook, stirring for 5 minutes or until apple is slightly softened. Leave in the pan to soak/soften.
2. To make the crumble, combine the flour, sugar, oats, cinnamon, and butter in a bowl. Use your fingertips to rub the butter into the flour mixture until the mixture resembles breadcrumbs.
3. Transfer the apples into a 3 cup capacity ovenproof dish, draining off most of the liquid. Sprinkle crumble mixture over the apples. Bake in oven for 25-30 minutes or until golden brown.
4. Serve warm with custard, icecream or whipped cream.



## Tips

- Soften the butter for a few seconds in the microwave if it's too solid to squish between fingertips reasonably easily. It should remain solid and not at all runny for the crumble.

tag dessert

tag stovetop

tag vegan

tag vegetarian

