

# Apple Crumble

## Ingredients

### Filling

- 3 medium apples, peeled, cored, and diced
- 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 low-medium heat. Cook, stirring for 3 minutes or until apple is slightly softened.
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 20-25 minutes or until golden brown.
4. Serve warm with custard, icecream or whipped cream.

[tag dessert](#) [tag stovetop](#) [tag vegan](#) [tag vegetarian](#)