



The COOK'S Choice

Bramley Apple Crumble

 **Preparation time:** 20 minutes

 **Cooking time:** 35 minutes

 **Serves:** 4-6

Ingredients

Love crumble! It's so easy to make. The big, big rule is never to add the sugar to the crumble until the butter is rubbed into the flour. The reason is that the sugar and butter will cream; that means mix together, a bit like a sponge mixture and the crumble will be heavy and more like pastry. So gently mix the sugar through with a spoon, at the end.

Then just pour over the cooked apple, do not pack down, leave as light and fluffy as possible.

4 large Bramley cooking apples

4 tbsp olive oil

zest and juice of 1 large lemon

175g unrefined castor sugar

2 pinches ground cinnamon

115g cold unsalted butter

225g plain flour

140g castor sugar

25g porridge oats

Pre heat the oven to 200°C, Gas Mark 6.

Peel and core the apples and cut into large chunks.

Heat the oil in a saucepan, add the lemon zest and juice, 175g sugar, cinnamon and then add the apples.

Cook for 5 minutes to soften slightly.

Tip into a large baking dish say 20cm square, roughly.

Place the cold butter and flour into a food processor and blitz until you have fine breadcrumbs.

Tip into a bowl and stir through the sugar, carefully.

Spoon over the top of the stewed apples and sprinkle over the oats.



Bake in the pre heated oven for 30 - 40 minutes or until well browned.

Serve with custard and, or ice cream.

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