

Toffee Apple Crumbles

Makes 4

Preparation time: 10 minutes

Cooking time: 40 minutes

2 medium Bramley apples, halved horizontally
and cored

75g Amaretti biscuits, crushed

25g butter

2 tbsp runny honey

150ml double cream, plus extra to serve

50g dark brown sugar



1 Turn the oven to fan 160C/ conventional 180C/gas 4.

2 Place the halved apples, cut side up, in a shallow ovenproof dish so that they fit snugly in one layer. Fill the core cavities with the crushed biscuits and dot with the butter. Drizzle with the honey and add 3 tbsp water to the dish. Cover and bake for 40 minutes until soft, removing the lid or foil for the final 5 minutes.

3 Meanwhile, heat the cream and sugar until melted and then boil for 2-3 minutes until syrupy.

4 Serve the apple halves drizzled with the sauce.