



Bramley Apple And Raspberry Crumble

The Dorset Arms - Withyham, East Sussex

 **Preparation time:**

 **Cooking time:**

 **Serves:**

Ingredients

6-8 Large Bramley Apples
500g / 1 lb Raspberries (Fresh when available, frozen when not)

10oz Plain flour
10oz Self-raising flour
10oz Salted butter
14oz Caster sugar
2oz Demerara sugar

1. Peel, core and slice apples and use to layer a large rectangular dish. Top with raspberries and 4oz sugar. Rub butter into flour until it resembles fine breadcrumbs. Mix in remaining sugar. Use to top fruit, sprinkle demerara sugar on top of mixture.
2. Bake gas mark 4 for approx 40 minutes.
3. Serve with custard, cream or ice cream

