



The **COOK'S** Choice

Oaty Bramley Crumble

 **Preparation time:** 10 minutes

 **Cooking time:** 25-30 minutes

 **Serves:** 6-8

Ingredients

900g/2lb (approx 5) Bramley apples, peeled, cored and sliced

75g/3oz caster sugar

1 tsp ground cinnamon (optional)

For The Topping:

175g/6oz butter

225g/8oz plain flour

100g/4oz demarara sugar

175g/6oz jumbo oats

1. Preheat the oven to 200°C/Fan 180°C/400°F/Gas Mark 6. Place the Bramley slices, caster sugar and cinnamon (if using) into a large ovenproof dish
2. Rub the butter into the plain flour, sugar and oats. Scatter the crumble over the Bramley mixture in an even layer
3. Bake for 30-35 minutes or until golden and the apples are tender

Timesaving Tip

If you have a food processor, place the flour, butter and sugar in the bowl and pulse until the butter is thoroughly mixed in. Add the oats and blend again. Scatter over the Bramley apples as before.

