

## Wednesday: Baking Group 1pm

### Apple Crumble

575g Bramley apple/cooking apple (3 medium apples), peeled, cored and sliced to 1 cm thick

2 tbsp golden caster sugar

#### For the crumble

175g plain flour

110g golden caster sugar

110g cold butter

#### For the Topping(Optional)

1 tbsp rolled oats

1 tbsp demerara/brown sugar

double cream, clotted cream or custard, to serve

#### Method

- Heat the oven to 190C/170 fan/gas 5.
- Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish.
- Flatten down with your hand to prevent too much crumble falling through.
- Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.
- Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs.
- Shake the bowl and any big bits will come to the surface – rub them in. Alternatively, pulse in a processor until sandy (don't over-process).
- Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.
- Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.
- Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.
- Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife.
- Leave to cool for 10 minutes before serving.