

Julie Hart's Apple and Pear Crumble

Utensils needed: 23cm round baking dish at least 5cm deep or a 20 cm square Pyrex dish; medium saucepan; mixing bowl; paring knife/peeler; weighing scales; sieve; food processor (optional)

Ingredients:

1kg of cooking apples
1 tin of pears
½ lemon, juice only
2 dessert spoonfuls water
75g light muscovado/brown sugar
1 clove (optional)

For the crumble:

175g plain flour
Pinch of salt
2 tbsp rolled oats
110g light muscovado/brown sugar
100g butter (at room temperature)
50g chopped walnuts/sunflower seeds (optional)

For decoration (optional):

Sprinkling of icing sugar

Method:

Preheat the oven to 180C/350F/Gas4 (160C if fan oven)

Peel and core the apples, cut into thin slices

Put sliced apple, pears, sugar, lemon juice, clove (if using) and water into a medium sized saucepan and cook gently until apples are soft (10-15mins).

Place cooked apple and pears into a 23cm round baking dish (at least 5cm deep) or a 20cm square Pyrex dish.

Put the flour, pinch of salt and sugar into a mixing bowl. Rub in the cubed butter with your finger-tips until the mixture looks like moist breadcrumbs or, if you have one, pulse in a food processor until a sandy texture - do not over-process.

Spread the mixture over the apples and pears and make sure you have an even covering (spread with a fork).

Bake for 25 mins or until the crumble has turned a golden brown. Leave standing for 10 minutes. Dust with a sprinkle of icing sugar for decoration.

Fresh Egg Custard

Ingredients

1. 570ml/1 pint milk.
2. 55ml/2fl oz single cream.
3. 1 vanilla pod or ½ tsp vanilla extract.
4. 4 free-range eggs, yolks only.
5. 30g/1oz caster sugar.
6. 2 level tsp cornflour.