

Apple Crumble



A filling of tender, cinnamon laced apples topped with a nubbly crunchy, golden topping. You'll love how this Apple Crumble isn't overly sweet, and how the filling is syrupy and jammy, rather than watery or dry. The smell when this is cooking is everything!.

Ingredients

1kg Granny Smith Apples(green apples) (, weight before peeling)

1 tbsp flour (, plain / all-purpose)

1/2 cup white sugar ((sub brown sugar))

2 tbsp lemon juice ((or water))

1/2 tsp ground cinnamon

1 cup rolled oats / oatmeal ((quick cooking is ok))

1 cup flour (, plain / all-purpose)

1 cup (loosely packed) brown sugar ((sub white sugar))

1/2 tsp baking powder

1 tsp cinnamon powder

125g / 1/2 cup unsalted butter (, melted)

Pinch of salt

Vanilla ice cream

Instructions

Step. 1

Preheat oven to 180°C / 350°F (both fan and standard).

Step. 2

Apple - Peel apples, then cut into 1.5cm/ 1/2" cubes.

Step. 3

Apple filling - Place apples in a bowl. Sprinkle with flour, sugar and cinnamon, then pour over lemon juice. Toss, then spread out evenly in a 1.5 litre/1.5 quart baking dish.

Step. 4

Crumble topping - Place Topping ingredients in a bowl. Mix until clumps form, like wet sand (see video). Spread over the apples, crumbling with fingers if required to get that crumbly topping.

Step. 5

Bake for 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand for 10 minutes before serving (let's the apple syrup thicken slightly).

Step. 6

Serve warm with vanilla ice cream!

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