

Apple & Blackberry Crunchy Crumble

INGREDIENTS

- 200g blackberries
- 750g of your favourite seasonal apples
- ½tsp cinnamon
- 4tbsp flour
- 75g sugar, ideally soft brown
- 75g chilled unsalted butter, cubed
- 50g oats



Why not swap blackberries for sultanas and add a pinch of nutmeg for a different autumnal favourite. Or add chopped walnuts or pecans for an extra crunchy crumble!

METHOD

1. Preheat the oven to Gas Mark 4, 180°C, fan 160°C.
2. Peel, core your chosen variety of apples. Then roughly chop them into 2cm pieces.
3. In a medium size bowl, mix the chopped apple and blackberries with the cinnamon, 1tbsp of the flour and 1tbsp sugar. Pour into a ovenproof baking dish.
4. In another bowl, combine the remaining flour, sugar butter and oats.
5. Use your fingers to work the butter through but remember to keep it quite chunky.
6. Sprinkle the crumble topping over the fruit mixture.
7. Bake in the oven for 45 minutes until golden.

Serving suggestion - serve with custard or vanilla ice cream