HEARTY & GROUNDING

Apple Crumble with Oats and Cinnamon

PREP	COOK	SERVES
20 min	40 min	6

Vegetarian

Soft cinnamon apples under a buttery oat crumble, baked until golden. Best with warm custard or cold cream.

Ingredients

For the filling

- 900 g cooking apples, peeled and sliced
- 2 tbsp caster sugar
- 1 tsp ground cinnamon
- Juice of half a lemon

For the crumble

- 150 g plain flour
- 80 g rolled oats
- 100 g cold butter, cubed
- 80 g soft brown sugar
- A pinch of salt

To serve

- Warm custard or cold cream

Method

1. Heat the oven to 190°C. Toss the apples with the sugar, cinnamon and lemon juice and tip them into a 1.5 litre baking dish.
2. Put the flour, oats, butter, brown sugar and salt in a bowl and rub the butter in with your fingertips until it looks like coarse crumbs with some larger lumps.

3. Scatter the crumble evenly over the apples without pressing it down.
4. Bake for 35 to 40 minutes, until the top is golden and the apple juices bubble at the edges.
5. Let it stand for 10 minutes and serve warm with custard or cream.

Cook's tip

A mix of tart and sweet apples gives the best flavour. Leave the crumble in a few larger clumps for extra crunch.