

Apple Crumble

Ingredients

2 medium sized cooking apples

95g low protein flour

60g brown sugar

45g soft butter

Cinnamon

18cm baking tin



Method

1. Peel the apples and cut them into very tiny strips.
2. Then place them on the butter-covered baking tin.
3. Powder them with the cinnamon.
4. Place the flour, brown sugar and soft butter in a bowl. With your hands, mix the ingredients together until they look like bread crumbs.
5. Sprinkle them onto the apples and cinnamon in the baking tin.
6. Bake in a pre-heated oven at 180°C for about 20 minutes.