

## MRS MUMBLE'S APPLE CRUMBLE RECIPE

Bake the perfect apple crumble, just like Mrs Mumble's!

### YOU WILL NEED

#### For the filling:

- \* 450g Bramley apples
- \* 25g golden caster sugar
- \* Pinch ground cinnamon

#### For the crumble:

- \* 125g plain flour
- \* 50g unsalted butter
- \* 25g golden caster sugar

**TRY IT!** For a crunchier topping, add 1 tbsp rolled oats to your crumble mixture or you could even add chopped nuts, like pecans or almonds.



### HOW TO MAKE IT

1. Peel, core and chop your apples into chunks, place them in your pie dish and stir through the sugar and cinnamon.
2. Preheat the oven to gas mark 4 or 180°C.
3. Sift the flour into a large bowl.
4. Chop up the butter into small chunks and rub it into the flour using your fingertips. Keep going until it looks like breadcrumbs.
5. Stir in 25g golden caster sugar.
6. Sprinkle the crumble mixture evenly over the top of your apples and bake for 35 to 45 minutes or until the fruit is completely soft and the crumble is golden brown.
7. Let it cool for 5 to 10 minutes before serving.

### YUMMY IDEA!

Why not swap half the apples for plums or blackberries, or throw a handful of sultanas into the apples for an extra-sweet treat?