

FML

Food's my life!

Perfect Apple Crumble

1 kg Granny Smith apples, peeled and chopped into cubes (I like it chunky)

1 tbsp plain flour

½ cup caster sugar

2 tbsp lemon juice

½ tsp ground cinnamon

1 cup of rolled oats (quick oats also work fine)

1 cup of plain flour

1 cup loosely packed dark brown sugar

½ tbsp baking powder

1 tsp ground cinnamon

Pinch of salt

125g melted unsalted butter

1. In a large bowl, toss the apples with the lemon juice to ensure they don't discolour
2. Then add flour, sugar and cinnamon and toss the ingredients together, using your hands, making sure each piece of apple is coated
3. Place apple into a deep baking dish
4. To make crumble, in a separate bowl, combine all dry ingredients with melted butter and mix well
5. Arrange crumble over the top of the apple
6. Refrigerate or freeze now to cook later. When you are ready to serve, preheat fan-forced oven to 180 degrees Celsius and bake for 40 minutes. You should be able to see sugary apple juices bubbling around the edges!