



Apple Crumble



6 servings



1 hr 15 mins

INGREDIENTS

925g Granny Smith apples, peeled, cored and cut into 2cm dice
110g caster sugar
2 tablespoons lemon juice
½ teaspoon ground cinnamon
230g plain flour
165g caster sugar
1 teaspoon ground cinnamon
100g rolled oats
225g Anchor Unsalted Butter, melted
Anchor Thickened Cream

METHOD

1. Preheat the oven to 180°C.
2. Place the diced apple, sugar, lemon juice and cinnamon in a large bowl and mix well. Tip into a 1.5-litre-capacity ovenproof dish and spread out evenly.
3. Crumble topping: Place all the ingredients in a large bowl and mix until just combined.
4. Spoon the crumble over the apple mixture and place the dish on a large baking tray. Bake for 40–45 minutes, or until the crumble is golden and the apples are soft. Serve hot with lashings of Anchor Thickened Cream.