

Apple Crumble, a typical English pudding
For 4-5 people

Ingredients

To make the "crumble"

300g flour and a pinch of salt
175g sugar, brown or white
200g butter, unsalted



For the filling

450g apples, green apples or cooking apples
Cinnamon, to taste
A spoonful of honey
A handful of raisins

Method

- 1) Preheat the oven to 180°
- 2) Take the butter out of the fridge to let it soften. Put it in a bowl and add the flour and the sugar, and work it quickly with your hand, until it looks like breadcrumbs.
- 3) Peel and chop the apples into cubes of about 2-3 centimetres.
- 4) Grease the baking dish (an ovenproof pyrex dish or similar) and spread the pieces of apple over the base. Sprinkle the raisins over the apple and then drizzle a bit of honey around. You can add other fruit if you like; peaches, plums, blackberries and mango all work really well.
- 5) Take the crumble mixture and spoon it over the fruit until all the fruit is covered.
- 6) Bake it for approximately 40 minutes, or until the crumble looks golden and the fruit is cooked.

Serve warm with vanilla icecream or fresh cream. Sprinkle with cinnamon, if you wish.

Enjoy!

