



## Apple Crumble



<i>Ingredients</i>	<i>serves 3-4</i>
<i>Preparation time</i>	<i>20 mins</i>
<i>Cooking time</i>	<i>30 mins</i>

1kg/2¼ lb cooking apples such as Bramley  
500g/1lb 2oz hard eating apples, such as Cox's or James Grieve  
½ lemon, juice only  
150-200g/5-7oz sugar

For the crumble:

110g/4oz plain flour  
85g/3oz unsalted butter  
55g/2oz light brown or caster sugar  
55g/2oz ground hazelnuts (or almonds)

### METHOD

- Peel and core the apples, slicing the dissolving cookers and chopping the hard eaters into neat 1cm/½in dice. Put both kinds together into a saucepan with the lemon juice and 110g/4oz of the sugar. Heat very gently until the juices begin to run.
- Cook the fruit, stirring occasionally at a very gentle simmer for 10-15 minutes, until you have a juicy compote of purée Bramleys (or similar) with tender pieces of Cox (or similar).
- To make the crumble: preheat the oven to 200C/400F/Gas 6.
- Sift the flour into a bowl and rub in the butter until you have fine crumbs, then toss with the hazelnuts and sugar.
- Spread the fruit into the cooked pastry case and sprinkle over the crumble in an even layer. Bake in a preheated fairly hot oven for about 30 minutes, until the crumble top is nicely browned.
- Serve the pie warm with vanilla ice cream or cream.