

Cracking Crumble

Ingredients

For the topping:

200g wholemeal plain flour

50g porridge oats

100g butter

100g caster sugar

For the filling:

6 Bramley apples

Juice and zest of 1 lemon

75g light brown sugar

100g sultanas

1 tsp ground cinnamon

Serves 6-8

Method

1. Heat the oven to 180°C/Gas 4. Sieve the flour into a bowl (tip in the remaining bran).
2. Lightly rub in the butter with fingertips (cold hands work best) until it looks like breadcrumbs.
3. Stir in the sugar and porridge oats.
4. Peel and core the apples, chopping carefully into bite-sized chunks.
5. Put the apple into a pan with the lemon juice and zest, sugar, cinnamon and sultanas and cook gently for 5 minutes.
6. Spoon the mixture into a dish and scatter the crumble mix on top.
7. Bake for 30 - 40 minutes until the topping is golden and crispy.

