



NUTTY APPLE CRUMBLE

Serves

8-10

Prep

5-10 minutes

Cook

30-40 minutes

Method

Pre heat an oven to 180C

In a pan heat the apples with the sugar, cook for 5-6 minutes stirring at regular intervals. Add the raisins and stir. Spoon the apples into an oven dish

Add the flour and sugar to the food processor bowl, dice and add the butter, blend until a crumb is formed

Sprinkle the mixture over the apples

Blend the nuts roughly and sprinkle over the crumble

Bake in the oven for 30-40 minutes

Ingredients

170g plain flour

100g demerara sugar

110g butter

6 medium Bramley apples, peeled, cored and chopped

2 tbsp golden caster sugar

100g raisins

150g mixed nuts peanuts, almonds, walnuts, hazelnuts