

Apple Crumble

Warming Fare in the Depths of Winter

I love apples and I love Christmas spices. And together they make a marvellous winter pudding, a dish of something warm and spicily fragrant to look for at the end of a long cold day.

INGREDIENTS

500 gr. of apples

100g flour

100g oats

100g butter

100g sugar.

Raisins

Cinnamon, clove, and orange peel

Preparation

Take a pound (500g) of apples. Peel and core the apples and cut them into bite-size chunks before placing them into the baking dish.

Sprinkle the apples with 2-3 tablespoons of sugar and 1-2 teaspoons of ground cinnamon. Add 1-2 cloves, a handful of raisins or sultanas and the grated rind from an orange.

Moisten the apples with a few tablespoons of water or orange juice.

In a separate bowl rub together 1 part white flour and 1 part rolled oats with 1 part butter and 1 part sugar until the mixture resembles fine crumbs. This can be done very quickly using food processor or mixer.

Note:

The actual quantities for your topping depend on the size of your baking dish. Mine takes 100g flour / 100g oats / 100g butter / 100g sugar.



Cover the apples with the crumble mixture and bake in a medium oven (180°C or so) for about 30 mins. It's ready when the topping is golden and crunchy and the juices from the apples have started to bubble through the crust. You can also smell when it's ready ... just think Christmas!

This crumble is simply wonderful served with cinnamon ice cream! But failing that, pouring cream or hot yellow custard are very nice, too.