

BREEDON PARISH CHURCH HARVEST SUPPER

APPLE CRUMBLE RECIPE

Can you please ensure that you do not substitute ingredients or add additional items such as nuts to avoid any food intolerance issues and to maintain vegan preferences.

INGREDIENTS

1.5lb to 2lb Bramley (or any cooking apples)

Sugar to taste approx 1oz (25gr)

FOR THE CRUMBLE TOPPING

8oz (225gr) Plain Flour

5oz(150gr) soft brown sugar

3oz (75gr) non dairy spread (for example margarine)

1 level teaspoon baking powder

Preheat oven to 180 C (350 F)

Produces 6 portions, approx 9"pie dish should be fine

METHOD

Peel, core and slice the apples adding sugar to taste, around 1oz (25g) Place in a saucepan with a little water and cook gently until the apples begin to soften. Once ready transfer to an oven proof dish and allow to cool.

Place the flour in a large mixing bowl, sprinkle in the baking powder, then add the butter and rub it in to the flour, using fingertips. Then when it looks crumbly, and the fats has be dispersed fairly evenly, add the sugar and combine well.

Sprinkle the crumble mixture over the apples, spreading it evenly with a fork. Place the crumble in the oven and bake for 30-40 mins or until the top has turned a golden brown.