

Apple & Blackberry Crumble

The perfect way to make the most of seasonal Blackberries

Ingredients

For the Filling

- 5 Bramley Cooking Apples
- 100g Blackberries
- 125g Caster Sugar
- 1 tbsp Ground Cinnamon Powder



For the Crumble Topping

- 300g plain flour
- 175g brown sugar
- 200g unsalted butter – Cubed at room temperature

Method

Step 1

Preheat the oven to 180°C / 350°F / Gas Mark 4.

Step 2

Peel, core and cut the apples into chunks.

Step 3

Place the apples in a saucepan on a medium heat with the sugar and cinnamon. Heat for 5 minutes until the apples start to soften

Step 4

Place the flour and sugar in a large bowl and mix well.

Step 5

Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs

Step 6

Add the blackberries to the apple mixture and combine

Step 7

Spoon the fruit mixture into the bottom of your dish, then sprinkle the crumble mixture on top

Step 8

Bake in the oven for 25-30 minutes until the crumble is browned and the fruit mixture bubbling

Serve with thick cream or custard