



Easy apple crumble

During the past few months, our family has made this easy version of a traditional pudding a number of times. It is such a quick and easy treat. The flavours and textures are just what you need to lift the spirits. The touch of spices in the nutty crust and soft, almost caramelised apples are enough to make even the non-pudding eaters ask for more – time and time again.

INGREDIENTS

Serves 4 - 6

APPLES

- 45 ml (3 tbsp) soft brown sugar
- 45 ml (3 tbsp) butter
- 5 ml (1 tsp) ground mixed spice or cinnamon
- 6 medium pink apples, Pink Lady® apples are ideal, with the skin on, cut into thin wedges
- 75-100 ml dried cranberries or raisins

CRUMBLE

- 180 ml (100 g) cake flour
- 100 ml (100 g) hard butter, cubed
- 125 ml (45 g) uncooked oats
- 75 ml (60 g) soft brown sugar
- 2,5 ml (½ tsp) ground cinnamon or mixed spice
- 50 g almonds or pecan nuts, finely chopped

Homemade custard (see tip), plain yoghurt or vanilla ice cream for serving

METHOD

- 1. Apples:** Preheat oven to 200 °C. Lightly grease a shallow, medium-sized oven dish with some butter.
- 2.** Melt sugar and butter over a medium heat in a 24 cm Gourmet Dome Fry Pan. Stir until the sugar has dissolved. Add the spices and apples and mix through.
- 3.** Reduce the heat and gently simmer apples for 15-20 minutes or until just soft. Stir the cranberries into the warm mixture and spoon into the oven dish. If you are using our Gourmet range with stainless steel handles – you can skip this step and bake the apple pie in the cookware.
- 4. Crumble:** Meanwhile, prepare the crumble while the apples are simmering. Place the flour, butter and oats in a food processor and blend together until it resembles breadcrumbs. Or rub the butter into the flour and oats with your fingertips.
- 5.** Add sugar, cinnamon and nuts and blend again in the food processor or mix with a wooden spoon to form a soft dough.
- 6.** Crumble the dough in an even layer over the apples. Bake for 25-30 minutes or until golden brown. Serve immediately with custard, plain yoghurt or ice cream.

TIPS & VARIATIONS

- Prepare homemade custard according to the instructions on the packaging and season with a dash of vanilla essence or powder and finely grated lemon rind from ½ a lemon – it's such a special flavour.
- Substitute the cranberries in this recipe with 250 ml fresh or frozen blueberries.