



A Recipe from the

Apple Crumble Courtesy of BBC Food

Ingredients

For the crumble

300g/10½oz plain flour, sieved pinch of salt

175g/6oz unrefined brown sugar

200g/7oz unsalted butter, cubed at room temperature

Knob of butter for greasing

For the filling

450g/1lb apples, peeled, cored and cut into 1cm/½in pieces

50g/2oz unrefined brown sugar

1 tbsp plain flour

1 pinch of ground cinnamon

Directions

Preheat the oven to 350F.

Place the flour and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.

Place the fruit in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well being careful not to break up the fruit.

Butter a 24cm/9in ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.

Bake in the oven for 40–45 minutes until the crumble is browned and the fruit mixture bubbling.

Serve with thick cream or custard.

Takoma Park Farmers Market