



Apple crumble

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Ingredients

- 800 g Apples (cubed , peeled and cored)
- 250 ml Water
- 100 g Sugar
- 30 ml Custard powder
- 30 ml Cornflour
- 2 ml Cinnamon
- 2ml Ground Cloves

- *Base*

- 160 G Tennis Biscuits (crumbed)
- 30 g Butter(melted)

- *Topping*

- 240 g Streusel (recipe on web site under pastry)

Method

- Mix the crumbs with melted butter.
- Press into 25 x 3 cm oven prove tart dish.
- Place the rest of the ingredients including the apple in a pot.
- Warm the mixing stirring continuously.
- Cook until apple start to get soft.
- Scoop careful into dish lined with crumbs.
- Press together and smooth with back of a wet spoon.
- Cover with Stuesel topping.
- Bake till light brown at 200°C for 40 minutes.

Allow to cool and serve with whipped cream or runny custard.

Make one Apple crumble.

