

Classic Apple Crumble

A baked dessert made for a homegrown apple glut

DIFFICULTY Easy

COURSE Dessert

CUISINE British-inspired



PREP
20 min



COOK
40 min



TOTAL
1 hr



SERVES
6



FREEZES WELL
Yes

01 Ingredients

- 1000g apples, peeled and sliced
- 2 tbsp brown sugar (for the fruit)
- 1 tsp cinnamon
- 1 tbsp lemon juice
- 150g plain flour
- 100g brown sugar (for the topping)
- 100g cold butter, cubed
- 50g rolled oats

02 Method

1. Preheat oven to 180C. Toss sliced apples with the first amount of brown sugar, cinnamon, and lemon juice in a baking dish.
2. Rub cold butter into flour and the second amount of brown sugar until it resembles coarse breadcrumbs, then stir through the oats.
3. Scatter the crumble topping evenly over the apples.
4. Bake for 35-40 minutes until the topping is golden and the fruit is bubbling at the edges.
5. Rest for 10 minutes before serving.

04 Common mistakes

- **Overworking the topping** — rub the butter in just until it looks like breadcrumbs; overworking melts the butter and makes the topping dense rather than crumbly.
- **Not enough sugar on the fruit** — apples vary in sweetness and tartness, so taste a raw slice first and adjust the sugar if needed.
- **Underbaking** — the topping should be golden and the fruit visibly bubbling at the edges before it comes out, not just lightly coloured.

03 Notes & substitutions

- Pears or stone fruit like peaches and plums both work well in place of apples.
- Add a handful of chopped walnuts or almonds to the topping for extra crunch.
- Swap plain flour for a gluten-free blend if needed - the texture holds up well.
- Vegetarian as written.

05 Storage & leftovers

FRIDGE	Airtight container, up to 4 days.
FREEZER	Freezes well baked or unbaked, for up to 3 months.
REHEATING	Oven at 160C until warmed through - microwaving makes the topping soggy.