

# TRADITIONAL APPLE CRUMBLE



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 6

- 600 g apples, such as Pink Lady or Gala - SWEET CRUMBLE TOPPING: - 100 g plain flour - 40 g flaked almonds - 100 g unsalted butter - 50 g muscovado or brown sugar

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1. Prepare the SWEET CRUMBLE TOPPING: Preheat the oven to 180°C (170°C fan, gas mark 4). Put the almonds, flour and sugar the metal bowl, adding the butter last. Run the EXPERT programme (without heating) for 10 seconds/speed 13. If necessary, scrape the wall of the bowl down and mix for a further 10 seconds. Transfer the sweet crumble topping to a lined baking tray; bake for 10 minutes until golden brown.
2. Put 500ml water into the metal bowl. Peel, core and dice the apples.
3. Fit the steamer basket, add the fruit and run the STEAM programme.
4. When the fruit is cooked, divide between dishes or plates and scatter the baked crumble on top. Serve the apple-berry crumble warm or cold.

Cook Expert ■