

APPLE-BLACKBERRY STREUSEL

Apple blackberry streusel



Preparation : 15 min - **Resting :** -- **Cooking :** 1 hr - **Equipment :** rectangular mold (23 cm long, 5 cm deep)

Ingredients : 8

- 225 g butter, roughly chopped - 125 g ground walnuts - 125 g caster sugar - +75 g for the fruit - 270 g plain flour - 2 tsp baking powder - 3 Granny Smith apples (450 g), - peeled and sliced - 200 g blackberries

1. Preheat the oven to 180°C (gas mark 6). Put the chopped butter into the metal bowl, then run the EXPERT programme, 1 minute 30/speed 3/60°C to soften.

2. Add the ground walnuts, the 125 g sugar, flour and baking powder and run the PASTRY/CAKE programme until large, sticky crumbs form.

3. Put half the crumbs into a buttered and floured cake tin, pressing down firmly. Lay the apple slices and blackberries on top and sprinkle with the remaining 75 g sugar. Sprinkle the remaining crumbs over the fruit.

4. Bake in the oven for 1 hour to 1 hour 15 minutes – the streusel should be golden brown and the fruit bubbling. Remove and cool for 10 minutes before turning out. Serve warm or cold.

Chef's tip :

You can use the EXPERT programme to grind the walnuts, 1 minute/speed 13 (without heating). To slice the apples, use the 4 mm slicer and the FOOD PROCESSOR programme.

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