



## Apple and Blackberry Crumble

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### **Ingredients:**

#### **For the topping:**

- 120 g Plain flour
- 60 g Caster sugar
- 60 g Butter (at room temperature, cut into pieces)

#### **For the inside:**

- 300 g Cooking Apples
- 30 g Demerara sugar
- 115 g Blackberries
- 1/4 tsp Ground cinnamon

### **Method:**

- Heat the oven to 190C
- Put the flour and the caster sugar into a large bowl
- Add the butter, then rub the butter into the flour using your fingertips to make a light breadcrumb texture
- Meanwhile, for the inside of the crumble, core and cut the apples into little pieces
- Add these to a shallow oven safe dish along with the blackberries
- Sprinkle the sugar and cinnamon over the fruit
- Evenly spread the crumble topping over the fruit
- Bake in the oven for 30-45 minutes until the top is golden and the apple is fully cooked beneath
- Serve with cream or ice cream
- Enjoy!