

Apple and Blackberry Crumble

Ingredients:



Plain
flour



Caster
sugar



Cooking
apples



Butter



Demerara
sugar



Blackberries



Ground
cinnamon

Method:

1



Put the flour and the caster sugar into a large bowl

2



Add the butter, then rub the butter into the flour using your fingertips to make a light breadcrumb texture

3



Meanwhile, for the inside of the crumble, core and cut the apples into little pieces

4



Add these to a shallow oven safe dish along with the blackberries

5



Sprinkle the sugar and cinnamon over the fruit

6



Evenly spread the crumble topping over the fruit

7



Bake in the oven for 30-45 minutes until the top is golden and the apple is fully cooked beneath and serve with cream or ice cream