



# Apple Crumble



DIFFICULTY: MEDIUM



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 6

## Ingredients

1/2 cup caster sugar  
1 tbsp cornflour  
1 tsp cinnamon  
6 Granny Smith apples, peeled, quartered & thickly sliced  
2 tbsps lemon juice

### Crumble Topping

1 1/2 cups self-raising flour  
1/3 cup brown sugar  
125g butter, softened

## Method

- 1: Place the wire rack on shelf 3 and preheat the oven on CircoTherm to 160°C (This recipe can be cooked in Combi Microwave Oven to save time, check notes below).
- 2: Place the sugar, cornflour and cinnamon into a large mixing bowl and mix to combine. Add the apples and toss well to coat.
- 3: Add the lemon juice and mix well. Spoon the apples into a greased 2 litre ovenproof dish.
- 4: Combine the flour and the brown sugar for the crumble. Rub the butter into the dry ingredients. Sprinkle the crumble mix over the apples.
- 5: Cook for 40 to 45 minutes or until the crumble is golden.

### Combination Microwave Oven Cooking Method:

Prepare the recipe following the method above and then place dish on the rack on shelf position 1.

Select Hot Air at 180°C and 360W for 20 minutes or until the crumble is golden.

## Notes