



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

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).

Place the sugar, cornflour and cinnamon into a large mixing bowl and mix to combine. Add the apples and toss well to coat. Add the lemon juice and mix well. Spoon the apples into a greased 2 litre ovenproof dish.

Combine the flour and the brown sugar for the crumble. Rub the butter into the dry ingredients. Sprinkle the crumble mix over the apples. Cook for 40 to 45 minutes or until the crumble is golden.

Notes

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.