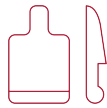




Apple Crumble Slice



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 24 PIECES

Ingredients

- 125g butter, softened
- ½ cup caster sugar
- 1 egg
- 1 cup flour
- ½ cup self raising flour

Filling

- 1 x 800g can pie apple
- 1/3 cup brown sugar
- 1 ½ tsp cinnamon

Topping

- 1 cup flour
- 1 cup ground almonds
- ½ cup caster sugar
- 125g butter, softened

Method

Preheat oven on CircoTherm® Intensive to 170°C & place the wire rack on shelf position two. Grease and line a 20cm x 30cm lamington pan.

Beat the butter and sugar using an electric mixer until smooth and creamy. Add the egg & mix well. Fold in the sifted flours & mix until well combined. Spread the mixture evenly into the prepared pan. Refrigerate while you prepare the filling & the topping. Place the apple, sugar and cinnamon in a mixing bowl and stir to combine. Place the flour, almond meal and caster sugar in a bowl. Mix to combine then rub in the butter to make a crumble topping.

Spoon the apple filling over the base then spread the crumble topping evenly on top, pressing it gently onto the apple.

Bake for 45 to 50 minutes or until golden and cooked. Allow to cool completely before cutting into squares & serving.

Notes
