

## Apple & blackberry crumble



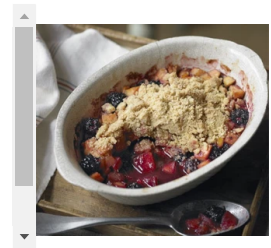
Prep: 10 mins  
Cook: 25 mins



Easy



Serves 4



### Ingredients

#### For the crumble topping

120g plain flour

60g caster sugar

60g unsalted butter at room temperature, cut into pieces

#### For the fruit compote

300g Braeburn apple

30g unsalted butter

30g demerara sugar

115g blackberries

¼ tsp ground cinnamon

vanilla ice cream, to serve

### Method

- Step 1** Heat oven to 190C/170C fan/gas 5. Tip 120g plain flour and 60g caster sugar into a large bowl.
- Step 2** Add 60g unsalted butter, then rub into the flour using your fingertips to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy.
- Step 3** Sprinkle the mixture evenly over a baking sheet and bake for 15 mins or until lightly coloured.
- Step 4** Meanwhile, for the compote, peel, core and cut 300g Braeburn apples into 2cm dice.
- Step 5** Put 30g unsalted butter and 30g demerara sugar in a medium saucepan and melt together over a medium heat. Cook for 3 mins until the mixture turns to a light caramel.
- Step 6** Stir in the apples and cook for 3 mins. Add 115g blackberries and ¼ tsp ground cinnamon, and cook for 3 mins more.
- Step 7** Cover, remove from the heat, then leave for 2-3 mins to continue cooking in the warmth of the pan.
- Step 8** To serve, spoon the warm fruit into an ovenproof gratin dish, top with the crumble mix, then reheat in the oven for 5-10 mins. Serve with vanilla ice cream.