



Awesome Apple Crumble

Apple crumble is often served after a roast dinner. Yummy! We have included a recipe below for you to try. Like many other British desserts (or “puddings,” as the English call them), crumble is served with heavy cream, not ice cream. Learn more about England with the World Edition!

Ingredients

Crumble

- $1\frac{1}{2}$ cups flour
- Pinch of salt
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup unsalted butter, cubed

Apple Filling

- 1 lb Granny Smith apples, peeled, cored and sliced
- 2 oz light brown sugar
- 1 tbsp flour
- 1 pinch ground cinnamon



Total time: 60 minutes
Active time: 20 minutes
Serves: 4-6 people

Instructions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Mix the flour, salt and brown sugar for the crumble in a large bowl. Adding a few cubes of butter at a time, mix the butter into the flour mixture by pressing and squeezing it with your hands. Keep mixing until the mixture resembles breadcrumbs.
3. Put the apples in a separate bowl and sprinkle the rest of the filling ingredients on top. Stir the apples until they are evenly coated.
4. Butter a 9 x 9-inch baking dish and spoon the fruit mixture into the bottom. Sprinkle the crumble mixture on top.
5. Bake for 40-45 minutes until the crumble is browned and the fruit mixture is bubbling hot.
6. Serve warm with heavy cream.