



Apple and Blackberry Crumble

Ingredients

For the crumble

- 120g plain flour
- 60g caster sugar
- 60g butter

For the fruit compote

- 300g apples
- 30g butter
- 30g Demerara sugar
- 115g blackberries
- $\frac{1}{4}$ tsp ground cinnamon

Method

- Preheat oven to gas mark 5/190 C.
- Tip the flour, sugar and butter into a large bowl. Rub together using your fingertips, until it looks like breadcrumbs. Do not overwork, as the crumble will be too heavy
- Sprinkle the mixture evenly over a baking sheet for 15mins or until lightly coloured
- Meanwhile, peel, core and cut the apples into 2cm chunks.
- Put the butter and sugar in a medium saucepan and melt together over a medium heat. Cook until mixture turns into a light caramel, about 3mins.
- Stir in the apples and cook for 3mins, add the blackberries and cinnamon, and cook for a further 3mins. Take off the heat, cover and leave to cook in the warm pan for another 3mins.
- Put the compote into an oven proof dish, place the crumble evenly on top, and bake for 10mins.

Enjoy!

