

BLACKBERRY AND APPLE CRUMBLE



This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.

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Mmmm! Hot crumble and cold cream is my absolute favourite! This combination of apples and blackberries is such a classic and so scrummy.

WHAT YOU NEED

Filling

1kg Bramley Apples
50g butter
100g golden caster sugar
250-300g blackberries

Crumble

150g butter (cold)
225g plain flour
75g golden caster sugar

WHAT TO DO

1. Preheat the oven to 180°C.
2. Peel and core the apples and cut into 2cm chunks.
3. Melt the butter in a saucepan over a highish heat and add the apples and sugar.
4. Let the apples sizzle and soften slightly and get a bit of colour (about 5 minutes). Stir every now and then.
5. Pour the apples into a baking dish and scatter over the blackberries.
6. To make the crumble whizz all the ingredients in a food processor until crumbly (or resembling fine breadcrumbs).
7. Pour the crumble over the fruit and spread evenly.
8. Place in the oven for 40-50 minutes.
9. Enjoy with cream, ice cream or custard.