

Apple crumble recipe

Here's the recipe that Tina followed ([Jamie Oliver's classic apple crumble](#)).

Utensils

- a grater
- a chopping board
- a sharp knife
- a peeler
- a saucepan
- a wooden spoon
- a mixing bowl
- a pudding dish

Ingredients

- 1.5 kg mixed apples
- 60g soft brown sugar
- 100g white sugar
- 100g plain flour
- 50g butter
- 1 lemon

Method

1. Turn the oven on to 200°C/400°F/gas 6.
2. Peel, core and chop the apples up roughly into pieces.
3. Put them into a saucepan on a low heat with 60g of soft brown sugar and the lemon zest. Give the ingredients a stir.
4. Pop the lid on and cook for about 5 minutes until the apples have softened. If you have a lot of liquid in the mixture, take the lid off and reduce it down. Take off the heat and leave to cool.
5. Now for the topping, cut up the butter and place into a mixing bowl with all the flour. Rub together with your fingertips until it resembles breadcrumbs, then add in the 100g of white sugar and mix it in.
6. Spoon the apple mixture into a 25cm x 30cm pudding dish and sprinkle over the crumble topping. Press it down with your fingertips and make sure it covers all the apples.
7. Bake in the oven for 25 to 30 minutes, or until golden brown and bubbling. Serve it up with cream, vanilla ice cream, or hot vanilla custard.
8. Eat and enjoy!