

# Apple and Blackberry Crumble

A traditional autumn combination with a fruity flavour.



## Equipment

Weighing scales  
Mixing bowl  
Ovenproof dish  
Measuring spoons  
Oven gloves  
Metal spoon  
Sharp knife  
Colander  
Vegetable peeler

## Method

1. Preheat the oven to gas mark 4 or 180°C.
2. Peel and chop the apple into small pieces. Wash the blackberries.
3. Place the fruit into the bottom of the ovenproof dish and sprinkle with sugar.
4. Chop the butter into small pieces and place in a mixing bowl with the flour.
5. Now make the crumble. Using clean hands, rub the butter into the flour until it looks like breadcrumbs. Stir in the sugar.
6. Place the crumble mixture on top of the fruit.
7. Place in the middle shelf of the oven and bake for 30-40 minutes until the crumble topping is golden.

## Ingredients

Serves 4-6

### Filling

2 cooking apples  
1 punnet blackberries  
1 x 15ml spoon sugar

### Crumble

100g sugar  
50g butter  
200g plain flour

## Top tip

Use the butter straight out of the fridge so it is nice and cold. This makes it easier to rub into the flour.

## Something to try next time

Try pear and blackberry crumble instead, just swap the apple for pears and cook in exactly the same way.

