

Apple & Blackberry Crumble

Ingredients:

- 200g plain flour
- 50g Demerara sugar
- 50g caster sugar
- 125g chilled unsalted butter, cubed
- A handful of porridge oats (optional)
- 250g blackberries (frozen will be ok)
- 600g of peeled, cored and cubed granny smith apples (approx 6)
- 1 tbsp vanilla sugar

Method:

- Preheat your oven to 190c/170c fan/gas mark 5
- Mix the flour and sugars together. Rub the butter in with the tips of your fingers until the whole mixture resembles rough breadcrumbs. You could use a food processor to do this but it only takes a few minutes so save yourself the washing up.
- Mix in the oats if you are using them.
- Line a baking tray with parchment paper and spread out the crumble mixture evenly on top. Bake for about 15 minutes until the mixture turns a light golden brown. Take out of the oven and set aside.
- While the topping is baking make your filling. Place the cubed apples into a saucepan with a splash of water and the vanilla sugar. Cook over a medium heat until they are almost cooked to the consistency you like.
- Add the blackberries and cook for a further couple of minutes. Stir through and taste to see if you need more sugar.
- Grease a 9"/23cm pie dish with butter and pour in the filling.
- Break up the crumble topping and spread it over the apples and blackberries.
- Put the dish back into the oven for 10 to 15 minutes just to warm through.
- Serve with custard or vanilla ice cream.