

APPLE CRUMBLE RECIPE

HOW TO MAKE A GOOD APPLE CRUMBLE

The apple crumble is a traditional english dessert.

You can also make a crumble with other fruit : apricot, peach, pear



INGREDIENTS for 4 PEOPLE and UTENSILS

YOU NEED

4 large APPLES

A WOODEN SPOON

250 g of white SUGAR

A PAN with a LID

200 g of FLOUR

A BOWL

150 g of BUTTER

An oven proof DISH

1 CINNAMON stick

An OVEN

CREAM or VANILLA ICE-CREAM

A KNIFE and a BOARD



PREPARE THE APPLES

WASH the apples

PEEL the apples

CORE the apples

CUT the apples into CHUNKS



COOK THE APPLES

PUT the apple CHUNKS into the PAN

ADD some sugar, clove, cinnamon

COVER with the lid

STEW the apples for 30 minutes, STIR with the WOODEN SPOON

PUT them in the DISH and let them COOL



MAKE THE CRUMBLE TOPPING

MIX the FLOUR, the SUGAR and the BUTTER with fingers in the BOWL

CRUMBLE it with your fingers until it looks like sand



BAKE THE CRUMBLE

PREHEAT the OVEN (150°C)

COVER the apples with the crumble in the DISH

COOK the apple crumble for 30 minutes, it must become CRUNCHY
golden brown



SERVE THE DESSERT

SERVE with CREAM or VANILLA ICE-CREAM

ENJOY !!!