

# Fruit Crumble

**Prep time: 15 mins    Cooking time: 50-60 mins    Makes: 2 Servings**

## Ingredients

2 apples (preferably tart ones like Bramleys or Granny Smiths) OR a 400g tin of peaches, pears, apricots, berries, or pineapple

2 tablespoons granulated sugar

½ teaspoon ground cinnamon

### Topping:

4 tablespoons butter, cut into cubes, cold

75g (1/2 cup) all-purpose flour

50 g (4 tablespoons) granulated sugar

25g (1/4 cup) finely chopped nuts (optional)

almonds, walnuts, hazelnuts, or whatever you like



## Method

1. Preheat the oven to 180°C.
2. Grease a small baking dish or ovenproof bowl lightly with butter.
3. If you're using apples, peel, core, and slice them thickly. Toss the sliced apples in a bowl with the sugar, cinnamon, and raisins (if using). Pour the mixture evenly into the baking dish or bowl and set aside.
4. If you're using tinned fruit, drain most of the liquid away. If the fruit is in large pieces, cut it up into bite-size pieces. Put the fruit and a little of its juice in your baking dish and set aside.
5. Place the cubed butter and flour into a bowl. Rub it together with your fingertips or use a fork to cut butter into flour until they look like crumbs. Add the sugar, and nuts, and mix to combine into a rough mix. Sprinkle the crumbles over the fruit evenly.
6. Bake for 50-60 minutes or until the top becomes golden brown and the crumbles are crispy. Remove from oven, let cool a bit, and serve with cream or custard.