

Becky Bakes...

The HUMBLE CRUMBLE

Crumble Topping

Option 1 Buttery Crumble:

300g Plain Flour
150g Demerara Sugar
125g Unsalted Butter
(at room temperature)

Option 2 Oaty Crumble

1 cup Plain Flour
1 cup Demerara Sugar
1 cup Porridge Oats
2/3 cup Margarine



Fruit Base

- 2 Bramley Apples

Plus one of the following:

- 3 sticks Rhubarb, chopped to 1/2" / 10mm chunks
- A handful of blueberries
- A handful of quartered strawberries
- 3 tablespoons of mincemeat

And:

- 1-2 tablespoons Granulated Sugar (use less for sweeter fruit/mincemeat)

Cook in the oven in a 2 pint/1 litre pie dish

1. Oven on to Gas mk. 5, 190°C (170°C Fan)

2. Put Crumble Topping ingredients into a large mixing bowl. Rub together using fingertips until the mixture is pale yellow and resembles breadcrumbs.

3. Prepare the Fruit Base – peel, core and chop the apples and put them in the pie dish. Add the other prepared fruits and sprinkle evenly with the sugar

4. Sprinkle the Topping onto the fruit – don't press it down

5. Cook for 30 minutes, until golden brown and slightly sunken

6. Serve hot with custard, cream or ice cream!

For a demonstration of this recipe, find me on YouTube:

https://www.youtube.com/watch?v=yUDX_oE4B7o&t=0s