**Apple Crumble Recipe (1)**

**Serves 6**

**Equipment**

* Two bowls
* One ovenproof dish
* A set of scales
* A knife
* A sieve
* A spoon

**Ingredients**

**For the crumble**

* 300g/10½oz [plain flour](https://www.bbc.co.uk/food/plain_flour), sieved
* pinch of [salt](https://www.bbc.co.uk/food/salt)
* 175g/6oz [brown sugar](https://www.bbc.co.uk/food/brown_sugar)
* 200g/7oz unsalted [butter](https://www.bbc.co.uk/food/butter) at room temperature, cubed, plus a little for greasing

**For the filling**

* 450g/1lb [Bramley apples](https://www.bbc.co.uk/food/apple), peeled, cored and cut into 1cm/½in pieces
* 50g/2oz [brown sugar](https://www.bbc.co.uk/food/brown_sugar)
* 1 tbsp [plain flour](https://www.bbc.co.uk/food/plain_flour)
* 1 pinch ground [cinnamon](https://www.bbc.co.uk/food/cinnamon)

**Method**

1. First, preheat the oven to 180C/160C Fan/Gas 4.
2. Then, place the flour, salt and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs and all the butter is incorporated.
3. Next, once you have peeled, cored and cut up the apples, place them in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well, being careful not to break up the fruit.
4. After that, butter an ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
5. Penultimately, bake for 40–45 minutes until the crumble is browned and the fruit mixture bubbling.
6. Finally, serve with thick cream or custard.