

Recipe of the Month - January

Orchard Crumble

*A classic dessert with and perfect after a Sunday Roast in chilly January!
This version has reduced sugar but still tastes delicious.*

Serves 4-6

Ingredients for the Topping

170g	Plain White Flour
80g	Wholemeal Flour
130g	Margarine
70g	Sugar

Ingredients for the Filling

900g	Apples – peeled, cored and cubed
Pinch	Ground Cinnamon

Method

1. Place the apple cubes in a mixing bowl and pulp down slightly with a hand mixer. Line your oven proof dish with the apple.
2. Rub the margarine and flour together in a mixing bowl until it resembles breadcrumbs.
3. Add sugar and mix well.
4. Top the apple with your crumble mixture and bake in a moderate oven Gas 4, 350°F, 180°C for 30-45 minutes.

Serving Suggestion – this dish is delicious served warm with custard!

