

# Toffee Apple Crumble

## Ingredients

Plain white flour = 120g

Wholemeal flour – 60g

Butter – 100g

Oats – 40g

Granulated sugar – 40g

Tinned or fresh baking apples – 400g

**For the toffee sauce:**

Granulated sugar – 60g

Water – 60ml

Butter 15g

Milk – 15ml



## Method

1. **Make crumble topping mix by rubbing the plain and wholemeal flours and butter together to a sandy texture, then add oats and sugar and mix.**
2. **Make the caramel/toffee sauce by boiling the sugar and water together rapidly until golden in colour.**
3. **Remove from the heat, add the butter and milk and stir until the butter has melted and the caramel has turned slightly lighter.**
4. **Open the tinned apples and place into a colander and allow to drain. Once drained place the tinned apples or cooked apple in an oven proof dish and pour the caramel evenly over the top.**
5. **Place the crumble mix over the top of the caramel.**
6. **Bake uncovered in an oven at 180°C electric fan or gas mark 4 for 30-40 minutes or until golden brown and piping hot all the way through.**

**Serve with lashings of hot custard or single cream!**

