

Apple Crumble with Custard



Apple Crumble with Custard

4-6 portions

INGREDIENTS

125g Butter or
Margarine
125g Plain Flour
125g Wholemeal Flour
70g Caster Sugar
50g Oats
500g Tinned or Fresh
Apples

Traditional Custard

100g Custard Powder
50g Caster Sugar
1L Semi-Skimmed Milk

METHOD

Pre heat the oven to 175°C.

To make the crumble, place the butter and both flours into a bowl.

Rub the butter into the flour mixture until it resembles breadcrumbs.

Stir in the sugar and oats.

Peel the apples and remove the cores. Cut into thickish slices.

Place the chopped apples into an oven proof dish.

Place the crumble mix over the top of the apples.

Bake in the oven at 175°C for 30 minutes until the top is golden brown.

Traditional Custard

Mix the custard powder, sugar and enough of the cold milk to form a paste.

On a low heat, gently warm the rest of the milk in a large pan.

When it's simmering, whisk in the paste and keep whisking until thickened.

Check the custard powder is fully cooked and transfer to a warmed jug to serve.