



Zesty Apple Crumble

YOU NEED:

6 green apples, skinned,
cored and chopped into
small cubes
50g raisins
grated rind of 1 orange

120g brown sugar
75g butter
120g plain flour
60g plain cornflakes

Serves 6-8

TO MAKE: Mix apples pieces with orange rind, raisins and 60g of sugar. Cover the base of a shallow baking dish with the fruit. Rub butter and remaining sugar into the flour until mixture resembles bread crumbs. Scrunch in cornflakes. Spread the crumble over the fruit and bake in a moderate oven (180°C) for 30-40 minutes until crumble is browned. Serve warm.

