

Oaty apple crumble

Ingredients:

6 Bramley apples, peeled, cored and cut into chunks

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85g caster sugar

100g raisins or sultanas

100g soft light brown sugar

250g butter

300g oats

300g plain flour

1 tsp ground cinnamon

Method:

1. Cook the apples with the caster sugar in a large pan, stirring occasionally – add a splash of water if they start to stick on the bottom. When just about tender and a bit saucy, stir in the sultanas or raisins and tip into 2 large ovenproof dishes.
 2. Melt the brown sugar and butter together in a large pan. Off the heat, stir in the oats, flour, and cinnamon until sticky and crumbly. Divide over the apples. To bake straight away, heat oven to 180C/160C fan/gas 4 then bake for 40-50 mins until topping is golden and crisp.
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