Apple Crumble

Ingredients:

- **100g plain flour**
- **pinch of salt**
- **60g brown sugar**
- **70g unsalted butter at room temperature, cubed, plus a little for greasing**

For the filling

- **150g apple/pear peeled, cored and cut into 1cm/½in pieces (see recipe tip)**
- **20g brown sugar**
- **1 teaspoon plain flour**
- **1 pinch ground cinnamon (optional)**

1. **Place the flour, salt and sugar in a bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs and all the butter is incorporated.**
2. **Place the fruit in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well, being careful not to break up the fruit.**
3. **Butter your dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.**

4. **Bake for 25-30 minutes on 180 °C until the crumble is browned and the fruit mixture bubbling. Make sure you remove the lid before cooking!!!**
5. **Serve with thick cream or custard.**