

Pink Lady® Apple and Berry Crumble

Serves approx. 8



Ingredients:

Filling:

Crumble:

8 Pink Lady® Apples

250ml Cake Flour 200ml Brown Sugar

- 160ml Brown Sugar
- 30ml Cake Flour (or Gluten Free Flour) 710ml Cinnamon
- 10ml Cinnamon

90ml Butter

30ml Melted Butter

1 cup frozen berries

Method:

- 1. Heat oven to 180c.
- 2. Peel apples and place in bowl with cold water and a pinch of salt to prevent browning.
- 3. Thinly slice apples.
- 4. Place in mixing bowl and add sugar, flour, cinnamon and melted butter. Mix well with a spoon.
- 5. Add frozen berries and mix through.
- 6. Place in ovenproof dish and set aside.

For the crumble:

- 1. Mix flour, sugar and cinnamon in a mixing bowl.
- 2. Dice butter and rub into flour mixture until it resembles bread crumbs.
- 3. Carefully spoon mixture on top of apples.
- 4. Bake for 35min.





