



Apple crumble slice

Ingredients

- 4 cups of plain flour
- 1 1/3 cups of caster sugar
- 375 grams of butter
- 1 cup of coconut

- Apple filling
- 50 grams of butter
- 1.6 kilos of apples peeled and chopped
- 3/4 cup of brown sugar
- 1/2 of a whole nutmeg grated
- 1 teaspoon of cinnamon
- 1 cup of sultanas
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- Method
- Preheat the oven to 180 degrees Celsius
- Place flour, sugar, coconut and butter into a large bowl and mix well to combine .
- Press half of the crumble mix into your greased baking tray lined with baking paper. Place in the fridge for 10 minutes to harden , then cook for 20 minutes or until a light golden brown.
- Set aside the other half of the crumble for the top layer
- To make the apple filling
- Place butter, apples ,nutmeg and sultanas in a large saucepan over medium heat. Cook until apples are soft and spread over your crumble base.
- Add the remaining half of the crumble mix to the top covering your fruit.
- Cook in the top part of your oven for 15 to 20 minutes or until golden brown and crunchy.
- Cut into as many pieces as there are people in the room.
- Put a serve onto little plates and Enjoy.
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