

RECIPE

Apple Crumble Slice




INGREDIENTS

PREP TIME

SERVES

TEMPERATURE

- WEEKNIGHT MEAL
- DINNER PARTY
- DELICIOUS BREAKFAST
- PERFECT FOR LUNCH
- SLOW COOKING
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- 4 cups of plain flour
- 1 1/3 cups of caster sugar
- 375g of butter
- Apple filling → 50g butter
- 1.2 kilos of apples 
- 3/4 cup of brown sugar
- 1cing sugar for dusting
- 1/4 whole nutmeg grated.
- 1/2 teaspoon cinamon.

METHOD

* option - spread jam over baked base.

- 1 Preheat the oven to 180 degrees celsius
2. Place flour sugar and butter in a large bowl and mix well to combine. Press half the crumble mix into 2 greased baking dishes lined with baking paper. Refrigerate for 10 minutes or until firm
- 3 Remove from the fridge and cook for 20 minutes or until a light golden brown. Set aside.
- 4 To make the apple filling place butter, apples, (chopped and peeled), sugar, nutmeg and sulhanas in a large saucepan over high heat. Cook until apples are soft and the liquid has been absorbed.

5. Spoon the filling over the base
in an even layer

Sprinkle the remaining crumble mixture
over the apples and cook in the oven
for 25 minutes or until golden brown.

6. Allow to cool then sprinkle with
icing sugar and cut into squares

