

Recipe of the week

Apple & Blackberry Crumble

Ingredients

- 40g soft spread [margarine]
- 750g eating apples
- 2 ½ tbsp. soft brown sugar
- 350g blackberries, fresh or frozen
- 2 tbsp ground almonds [optional]

Step 1

Melt the soft spread [margarine] in a pan, gently fry the chopped apples with the sugar for 3-4 mins, stir occasionally, and finally stir in the blackberries.

Sprinkle the base of an ovenproof dish with the ground almonds. Spoon the fruit over the top.

Step 2

To make the topping, mix the flour, salt, soft spread [margarine] and sugar and then stir in the porridge oats.

Step 3

Preheat the oven to 180 degrees / Gas 4

Sprinkle the crumble topping over the fruit and bake in the oven for 35mins.