

Apple crumble

Servings 2	Prep time : 10min	Cook time : 30min	Resting time : 0min
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Ingredients

- 2 apples
- 30g of white sugar
- 50g of butter
- 50g of flour
- 50g of almond powder

Step by Step instructions

Prep the Apples

Peel, core, and slice the apples. Toss with sugar, lemon juice, and spices (if using), then spread in a baking dish.

Assemble and Bake

Sprinkle the crumble mix evenly over the apples. Bake in a preheated oven at **180 °C (350 °F)** for 30–35 minutes, or until the top is golden brown and the apple filling bubbles around the edges.

Make the Crumble Topping

In a bowl, combine flour, sugar, cold butter, and almond powder (if included). Rub together with your fingertips until the mixture resembles coarse crumbs.

Serve Warm

Let the crumble cool slightly before serving. For best enjoyment, serve with vanilla ice cream, whipped cream, or a dollop of crème fraîche.