



# Apple and Blackberry Crumble



Serves  
4



Prep  
15 minutes



Cooking  
25-30 minutes



## Method

1. Preheat the oven to 180°C, fan oven 160°C, Gas Mark 4.
2. Tip the cans of Princes Apple and Blackberry Fruit Filling into an ovenproof baking dish.
3. Make the crumble topping by rubbing the butter into the flour with your fingertips, until the mixture looks like fine crumbs. Stir in the porridge oats, sugar and cinnamon (if using).
4. Sprinkle the topping over the fruit mixture and bake for 25-30 minutes. Serve with cream, custard or ice cream.

## Ingredients

2 x 395g cans of Princes Apple and Blackberry Fruit Filling  
100g butter  
150g plain flour  
75g porridge oats  
50g demerara or granulated sugar  
½ tsp ground cinnamon (optional)  
Cream, custard or ice cream, to serve

