



## Quick and Easy Apple Crumble



Serves  
4



Prep  
10 minutes



Cooking  
30 minutes



Nothing beats an apple crumble for dessert – it's the ultimate comfort food!

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	191 Kcal	16g	6.3g	3.8g	0.1g
RI%	10%	18%	9%	19%	2%

### Method

1. Preheat the oven to 190°C, fan oven 170°C, Gas Mark 5.
2. Tip the cans of apple filling into a baking dish.
3. Put the flour and salt into a large mixing bowl and add the butter. Using your fingertips, rub the butter into the flour until the mixture looks like fine breadcrumbs. Stir in the caster sugar.
4. Sprinkle the crumble mixture evenly over the apple filling. Scatter the demerara sugar over the top.
5. Bake for 25-30 minutes. Serve with ice cream, cream or custard.

### Ingredients

2 x 395g cans Princes Apple Fruit Filling

150g plain flour

Pinch of salt

75g chilled butter, cut into pieces

30g caster sugar

1tbsp demerara sugar

Ice cream, cream or custard, to serve