

Biscoff Apple Crumble

(Adapted from [The Baking Explorer](#))

For the apple filling

21.16 oz Apples peeled and chopped
¼ cup + 1 tbsp Biscoff spread
2 tsp Lemon juice
¼ cup + 1 tbsp Light brown soft sugar
½ tsp Cinnamon
½ tsp Mixed spice
1 tsp Cornflour (also known as cornstarch)

For the crumble mix

1 cup + 1 tbsp Plain flour
½ cup Light brown sugar
½ cup Butter
1.59 oz Biscoff biscuits crushed

Preheat your oven to 180C Fan/350F/Gas Mark 4

In a mixing bowl, stir the plain flour and light brown sugar together

Add the butter to the bowl in chunks or cubes, then using your fingers, rub it into the flour and sugar until it resembles breadcrumbs. You can also do this in a food processor if you prefer

Stir in the crushed Biscoff biscuits

Put the lemon juice in a bowl and as you peel and chop the apples, add them to the bowl and stir so they all get coated in the juice. This will prevent them browning quickly

Once all your apples are chopped and peeled, add the sugar, cornflour, cinnamon and mixed spice, and stir together

Add the apple mix to your baking dish and spread out into an even layer

Then add spoonfuls of the Biscoff spread dotted evenly over the apples

Pour the crumble mix on top, spread out into an even layer

Bake for 40 minutes, or until golden and bubbling

Serve immediately with custard, cream or ice cream

Once the apple crumble is fully cooled down, you can store in the fridge for up to 3 days, or freezer in portions