

Irish Oaty Apple Crumble

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Ingredients

For the crumble:

150g plain flour
150g jumbo oat flakes
175g light brown sugar
200g cold butter, cut into pieces
Single Cream, to serve

For the filling:

600g apple, cut into chunks
1 tbsp plain flour
60g brown sugar
Juice of 1/2 lemon

Method

1. Preheat the oven to 190°C. Place the flour, oat flakes, brown sugar and butter in a large bowl. Using your fingertips, rub all the ingredients together until it resembles chunky breadcrumbs.
2. In a large baking tin, toss the apples with the flour, sugar and lemon juice until combined. Add the crumble mix on top of the filling and spread over the top until everything is evenly covered.
3. Bake in the oven for 35–40 minutes or until the crumble topping is golden brown and the fruit is soft and bubbling beneath. Serve in generous portions with a drizzle of fresh cream.