



Moorddrift
Dairy

APPLE CRUMBLE
(serves 4-6)

A crumble is a dish of British origin and contains stewed fruit topped with a crumbly mixture of butter, flour and sugar. Follow this easy recipe to make a delicious apple crumble dessert for your next dinner party, and serve it with scoops of vanilla ice cream or decadent dollops of whipped fresh cream.

INGREDIENTS

1 can (400g) unsweetened pie apples
1 tsp cinnamon
25ml sugar
25ml raisins
1 cup flour
½ cup brown sugar
90g margarine

METHOD

Mix apples, cinnamon, sugar and raisins and place in a greased pie plate.
Sift flour and brown sugar and rub in margarine (crumble mixture).
Sprinkle crumble mixture over the apples.

Bake at 200° C for 30 minutes.

Serve hot or cold with cream

FRESHER FOR LONGER

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