



Best Apple Crumble

Oscar · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

8

Description

Personal recipe the way I make it in Australia Apple crumble pie with coconut and rolled oats Cut up and serve with hot or cold custard

Ingredients

- - 6 large Granny Smith apples - peeled
- cored and chopped - 2 tablespoons white sugar - $\frac{1}{2}$ cup butter - 2 tablespoons white sugar - 1 egg - 2 cups all-purpose flour - 1 teaspoon baking powder - $\frac{1}{4}$ cup custard powder - $\frac{3}{4}$ cup white sugar - $\frac{3}{4}$ cup butter - 1 $\frac{1}{4}$ cups all-purpose flour - 2 teaspoons ground cinnamon - ? cup shredded coconut - ? cup rolled oats

Instructions

1. Place apples in a large pot with enough water to cover
2. and bring to a boil. Reduce heat to low
3. and simmer 15 minutes
4. or until soft. Drain
5. and cool. Place in a large bowl
6. and toss with 2 tablespoons sugar to evenly coat. In a large bowl
7. whip together the 1/2 cup butter and 2 tablespoons sugar until fluffy. Mix in the egg. In a separate bowl
8. mix 2 cups flour
9. baking powder
10. and custard powder. Mix dry ingredients into the bowl with butter and sugar. Press crust into the bottom and up the sides of a 9 inch springform pan. Preheat oven to 400 degrees F (200 degrees C). Drain apples and place into the crust. Cut together 3/4 cup sugar
11. 3/4 cup butter
12. 1 1/4 cups flour
13. and cinnamon. Mix in coconut and oats. Sprinkle over the apples. Bake 1 hour in the preheated oven
14. until golden brown. Remove sides from pan and allow crumble to cool before serving.