

VEGAN APPLE CRUMBLE

INGREDIENTS

- » [200g Plain Flour](#)
- » [200g Light Brown Sugar](#)
- » [200g Vegan Butter](#)
- » [2 tsp Ground Cinnamon](#)
- » [4 Medium Size Braeburn Apples](#)
- » [Juice of Half an Orange](#)



METHOD

Preheat the oven at 180 degrees. Remove the core and cut the apples into small segments. Place them into the base of a greased (with butter) medium-sized baking dish. Squeeze half an orange on top of the apples, then sprinkle over 1 tsp of cinnamon.

Take a mixing bowl and pour in your flour, a teaspoon of cinnamon, sugar, and butter. Mix the contents with your hands and feather until it's well mixed and a breadcrumb consistency. Pour crumble over the apples. Place dish in oven and cook for 45 minutes. Check to see if it's golden brown and if not pop back in for another 15 minutes. Then take out and leave to stand for 2 minutes before serving with cream, custard, or a scoop of ice cream.

