



READY TO COOK
BY HARRIS FARM

APPLE CRUMBLE WITH VANILLA CREAM



PREP
15 min



COOK
40 min



SERVES
6

INGREDIENTS:

FILLING:

- > 6 Granny Smith Apples
- > 1 Lemons Zest
- > 50g Brown Sugar
- > 50g White Sugar
- > 1 Pinch Cinnamon
- > ½ Vanilla Pod
- > ½ Tbsp Honey
- > 25g Butter

CRUMBLE:

- > 200g Plain Flour
- > 50g Oats
- > 100g Butter
- > 50g Brown Sugar
- > 50g White Sugar
- > 1 Pinch Cinnamon
- > 1 Pinch Salt
- > 1 Tbsp Icing Sugar

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Honey
- > White Sugar
- > Butter
- > Salt

METHOD – GET COOKING!



1

Preheat the oven to 200° C.

Peel the apples, then **cut into 3-4cm pieces** making sure you remove any seeds.

2

In a hot pan, add the 25g of **butter**, once melted **add apple, sugar, cinnamon, lemon zest** and **½ of the vanilla bean**. **Cook** for 3 mins **stirring occasionally**, add the **honey** and **cook** for a further 5 mins **until soft and golden brown**.

Remove from pan and **add to a baking dish**.

3

In the same hot pan, add the 100g of **butter**. **Once melted**, turn the heat off and **add** the **flour**, both **sugars, cinnamon, oats** and pinch of **salt**.

Stir until crumble is **well combined** before covering the apples in the baking dish.

Place into pre heated **oven** and **cook** for 30 mins.

4

Add remaining **vanilla bean** and **icing sugar** to the **cream** and **mix well**.

Serve Apple Crumble hot with a dollop of cream and dusting of icing sugar.

ABOUT YOUR LEFTOVER INGREDIENTS...

- You will have lots of pantry essential leftovers that you can use for other desserts and cooking.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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