

APPLE, BROWN BUTTER AND FRANGELICO CRUMBLE

SERVES 4

PREP 15 MIN | COOK 1 HR

Ingredients

- 100g unsalted butter, chopped (see note)
- 2/3 cup (230g) golden syrup
- 1kg Granny Smith apples, peeled, cored, cut into large chunks
- 2 tsp vanilla bean paste
- 1/3 cup (80ml) Frangelico
- 1 tbs cornflour
- Thickened cream or vanilla ice cream, to serve (see note)
- CRUMBLE
- 12/3 cup (250g) plain flour
- 1/4 cup (25g) hazelnut meal
- 180g cold unsalted butter, chopped into 1cm pieces (see note)
- 1 tsp baking powder
- 100g caster sugar

Method

1. For the crumble, place flour and hazelnut meal in a bowl. Using your fingertips, rub in the butter until it resembles fine crumbs. Add baking powder, sugar and a pinch of salt. Squeeze mixture together into some bigger pieces, then chill for 15 minutes or until required.
2. Preheat oven to 180°C. Place butter in a large ovenproof pan over high heat, stirring continuously until butter has melted and starts to turn a nutty brown. Add golden syrup and stir to combine. Add apple and cook, stirring occasionally, for 6-8 minutes until sauce starts to thicken slightly. Stir in vanilla, Frangelico and cornflour. Scatter over the crumble.
3. Bake for 40-45 minutes until crumble is golden. Drizzle with cream to serve.

NOTE: swap butter for vegan alternative such as Nuttelex Buttery & swap cream or ice-cream for dairy free alternative.



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