

## SKILL LEVEL



PREP  
**35**  
MINS

BAKE TIME  
**25-35**  
+  
**35-40**  
MINS

MAKES  
**10-12**

## IN THE KIT

- Bag 1:** 125g caster sugar, ¼ tsp salt
- Bag 2:** 175g plain flour
- Bag 3:** 40g ground almonds
- Bag 4:** 90g plain flour, 60g caster sugar, ¼ tsp cinnamon
- Bag 5:** 30g rolled oats
- Bag 6:** 60g caster sugar, 10g plain flour, a pinch of Madagascan vanilla
- Bag 7:** 5g custard powder, 5g caster sugar

**1 x A4 baking paper**

**1 x small piping bag**

## YOU WILL NEED

- 185g unsalted butter, softened (125g + 60g), plus extra for greasing
- 115ml milk (15ml + 100ml)
- 3-4 large apples (250g peeled weight)
- 20cm square tin

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, **almonds (nuts)**, **oats**, custard powder (maize starch, salt, flavouring, colour (annatto)), salt (salt, anti-caking agent: sodium ferrocyanide), ground cinnamon (cassia cinnamon), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1615kJ/382kcal
Fat	4.7g
of which saturates	0.5g
Carbohydrates	77g
of which sugars	43g
Protein	6.6g
Salt	0.2g

### Allergens:

For allergens see ingredients in **bold**.  
May contain: **soya** & **milk**.

### Best before:

See sticker.

Suitable for vegetarians.

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585g

BAKED  
IN

# Apple Crumble Bars



Junior  
Baking  
Club



## APPLE CRUMBLE BARS



1. **Preheat the oven to 180°C/160°C Fan/Gas Mark 4.** Grease a square tin with a little bit of butter and line it with the provided baking paper.



2. To make the shortbread base, beat together 125g butter, and **bag 1** (sugar and salt), until the mixture is pale yellow and feels soft. Add **bag 2** (flour), **bag 3** (ground almonds), and 1 tablespoon (15ml) of milk. Mix everything together with a wooden spoon, then use your hands to bring the mixture together into a dough.



3. Put the dough into the prepared tin and use your fingers to press the dough into the bottom and corners of the tin. Use the back of a spoon to smooth the dough. **Bake in the oven for 25-35 minutes, until it is golden.**



4. While the shortbread base is baking, make the crumble topping. Empty **bag 4** (flour, sugar, and cinnamon), into a bowl with 60g of butter. Rub it together with your fingertips until the mixture looks like breadcrumbs. Add **bag 5** (oats), and mix them in.

When you see words in **bold**, ask an adult to help you.





- 5.** When the shortbread base is baked, remove it from the oven and put the tin on a cooling rack to cool slightly. Keep the oven on for later. While the base is cooling, peel, core and chop the apples into 1 cm cubes. Put the chopped apple into a bowl, and sprinkle over **bag 6** (sugar, flour, and vanilla). Mix until the apples are covered.



- 7.** Empty **bag 7** (custard powder and sugar) into a microwave-safe bowl. Measure 100ml of milk and add 1 tablespoon (15ml) of it to the custard powder and sugar, mixing until smooth. Add the rest of the milk and mix everything together. **Heat in the microwave for 1-2 minutes, stirring every 20 seconds until the custard has thickened slightly. Or, pour the mixture into a small saucepan and heat on a low heat on the hob, stirring all the time until slightly thickened. Leave to one side to cool slightly.**



- 6.** Evenly spread the apples over the shortbread base, and sprinkle over the crumble mixture. **Bake in the oven for 35-40 minutes. Remove from the oven and leave to cool in the tin on a wire rack for 15 minutes. Run a knife very gently around the baking paper. Remove the bake from the tin, using the paper to help you lift the bake out. Carefully peel away the paper, and leave to cool completely.**



- 8.** With a sharp knife, cut the apple crumble into 10-12 bars. Put the provided piping bag in a tall glass or jug and fold the open end of the bag over the edge of the glass. Give the cooled custard a good stir, then pour it into the piping bag, unfold the bag, remove it from the glass and twist the top to push the custard down towards the end of the piping bag. **With a pair of scissors, snip ½ cm off the end of the bag, and drizzle the custard over the apple crumble bars.**



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