

# Toffee Apple Crumble



## Ingredients

For the toffee apples

- 100ml/3½fl oz water
- 225g/8oz granulated sugar
- 30ml/1fl oz golden syrup
- 30g/1oz unsalted butter
- 450g/1lb cooking apples, peeled, cored and sliced into wedges
- 450g/1lb eating apples, peeled, cored and sliced into wedges

For the crumble

- 150g/5oz plain flour
- 100g/3½oz unsalted butter
- 100g/3½oz demerara sugar

## How to Make

1. Preheat the oven to 180C/350F/Gas 4.
2. For the toffee apples, place the water and sugar into a saucepan and slowly bring up to the boil. Reduce the heat once the sugar has melted, add the syrup and butter and then bring up to the boil again, stirring constantly.
3. Turn down the heat, add the apples and cook, stirring gently, until just soft. Place into an ovenproof dish.
4. For the crumble, rub the flour, butter and sugar together in a bowl with your fingertips until the mixture resembles breadcrumbs. Spoon the crumble evenly over the toffee apple mixture and place in the oven to bake for 15 minutes, or until crisp and golden-brown.