Apple and Blackberry Crumble



A crisp, buttery topping gives way to soft apples and pockets of blackberry juice.

SERVES 6 / OVEN 180°C

Prep 15 min · Bake 35–40 min

Ingredients

FRUIT

4 apples, peeled, cored and sliced
150 g blackberries
75 g light brown sugar
1 tbsp lemon juice
1 tsp vanilla extract

CRUMBLE TOPPING

150 g plain flour
100 g butter, cold and diced
75 g light brown sugar

At the oven

1. Toss the fruit
Heat the oven to 180°C. In a baking dish, toss the apples and berries with the first 75 g sugar, lemon juice and vanilla.

2. Make coarse crumbs
Rub the cold butter into the flour with your fingertips. Stir in the remaining 75 g sugar.

3. Scatter and bake
Loosely scatter the topping over the fruit. Bake for 35–40 minutes until golden, with juices bubbling at the edges.

4. Rest before serving
Give the crumble 5–10 minutes to settle, then spoon into bowls.

KOOK'S SECRET

Stop rubbing when the crumbs are uneven. A few pea-sized pieces turn into little buttery clusters in the oven.

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The full method

01 **Slice the apples evenly**

Heat the oven to 180°C. Peel and core the apples, then cut them into slices of similar thickness so they soften at the same rate.

02 **Toss the filling in the dish**

Put the sliced apples and blackberries in a baking dish. Add 75 g light brown sugar, the lemon juice and vanilla. Toss gently so the berries stay mostly whole. Spread the fruit in an even layer.

03 **Rub in the butter**

Put the flour in a bowl and add the diced cold butter. Pick up small handfuls and rub the butter into the flour between your fingertips. Stop when you have coarse crumbs. Stir in the remaining 75 g sugar.

04 **Cover the fruit and bake**

Scatter handfuls of topping over the fruit right to the edges. Leave it loose. Bake for 35–40 minutes, until golden on top and bubbling around the edges. Slip a small knife into an apple slice to check it is tender.

05 **Rest and spoon out**

Leave the dish to stand for 5–10 minutes. The juices will thicken a little as it rests. Scoop deep enough to give everyone warm fruit and crisp topping.

AT THE TABLE

Spoon cold pouring cream over one side just before eating. The other side keeps its crunch.