TATUA
Specialised Dairy

Apple Crumble with Custard

Ingredients

Apple Filling
4-5 apples
1 tbsp plain flour
1/2 cup white sugar
2 tbsp lemon juice
1/2 tsp ground cinnamon
Crumble
1/2 cup rolled oats
1/2 cup sugar
1 tsp vanilla
1 tsp cinnamon powder
125g butter
To Serve
Tatua Crème Custard, heated

Method

1. Preheat oven to 180°C
2. Cut apples into small cubes, then place in a bowl. Sprinkle with flour, sugar and cinnamon, then pour over lemon juice.
3. Mix well, then spread the apples out evenly in a baking dish.
4. For the crumble, put the butter in a bowl and soften it using a fork. Then add the rest of the ingredients and mix well until well combined. Spread the crumble over the apples and then press down evenly across the whole dish.
5. Bake in the oven for 30 minutes or until golden brown.
6. Heat Tatua Crème Custard and then pour over your apple crumble and enjoy!

Please consider the environment before printing this recipe