



APPLE CRUMBLE

A crumble is a dessert of British origin. It contains stewed fruits topped with a crumbly mixture of butter, flour and sugar.

To make an apple crumble, you need the following ingredients :

- 4 apples (any kind of apple will do...)
- 150g of brown sugar
- 150g of flour
- 90g of butter
- 1 sachet of vanilla-flavored sugar
- 2 teaspoons of cinnamon



1- Peel and cut the apples .Place them in a baking dish and sprinkle with vanilla-flavored sugar.

2- In a bowl, pour the flour, the softened butter and the brown sugar.

3- Mix the preparation with your fingers until you get a sugarcrust pastry

4- Cover the apples with the crumble pastry, and bake for 35 minutes (Th6, 200°)

5- Serve the crumble with vanilla ice cream

Enjoy it !