

APPLE CRUMBLE FOR 2 (from Cully & Sully)

Peel & Chop 3-4 Bramley cooking apples and stew them on a hob slowly with 30g of sugar and a dash of water until soft.

For the crumble, rub together 25g of flour, 10g of butter & 10g of caster sugar.

Put the stewed apple into a dish followed by your crumble and bake at 180°C for 25 minutes.

Serve with whipped cream