

Inspired Hillier Recipes

Harvest Crumble

APPLE, BLACKBERRY & PLUM CRUMBLE

- Set the oven to 180c/160 fan
- Roughly cut the apples into 2- 3cm pieces and place in a bowl with the plums. Cover with the caster sugar and put to one side.
- Place the flour, Demerara sugar and butter in a large bowl and using your fingertips, rub the mixture together to form a 'breadcrumb' texture.
- Stir in the oats.
- Stir the blackberries into the apple and plum mix and place in an oven proof baking dish.
- When ready to bake, sprinkle the crumble mix over the fruit and level out.
- Bake in the preheated oven for about 20 - 30 minutes. The crumble should be golden brown when ready.
- Remove from the oven and sprinkle on the extra Demerara sugar.

Ingredients:

- 500g Bramley apples – peeled, cores removed
- 500g plums – quartered, stones removed
- 200g blackberries
- 75g caster sugar
- 150g plain flour
- 1 teaspoon ground cinnamon
- 125g butter – diced and slightly softened
- 100g Demerara sugar; plus extra to top
- 50g oats

Chris's Top Tip

1. Any mixture of fruits can be used, try using pears instead of the apples.
2. Do not add the crumble topping until ready to bake, to prevent a soggy layer forming.

