

MONTY'S APPLE CRUMBLE

Originating right here in Australia, Granny Smith apples are the best choice for a delicious Apple Crumble!

- 7 large Granny Smith apples
- 1/4 cup water
- 1/4 cup caster sugar
- 1 teaspoon ground cinnamon

Peel and core apples and slice into thick pieces. Mix sugar and cinnamon together and add to apples and water, in a pot with a lid. Simmer for 5-10 mins - you want the apples to be cooked through but retain their shape.

- 1 tablespoon ground cinnamon
- 2 teaspoons ground nutmeg
- 2/3 cup melted butter
- 2 teaspoons vanilla essence
- 1 cup plain flour
- 3/4 cup brown sugar
- 3/4 cup rolled oats
- 3/4 cup coconut

Combine flour, brown sugar, rolled oats, coconut, cinnamon and nutmeg in a large bowl. Melt butter and add vanilla essence and mix together. Add this to the dry ingredients and mix well using a fork. Make sure it is all moist and has a crumbly texture.

Place apple mix in a baking dish (not too deep) and spread crumble mix over the top. Bake at 180°C for 30-40 minutes, or until crumble topping is slightly browned. Serve with custard, ice cream or cream.

Recipe courtesy of
Janelle Montgomery.

