

Individual Toffee Apple Crumbles



Half of the food we throw away can be eaten. This tasty dish can be eaten anytime of the year but is a fantastic way to use up any windfall apples in Autumn. The apples could easily be switched to pears, and the fruit can be pre prepared and frozen for use in a future dish.

Individual Toffee Apple Crumbles



- 2 leftover eating apples, peeled, cored and diced
- 5g butter
- 1tbsp warm water

Toffee Sauce

- 50g soft brown sugar
- 100ml double cream
- 15g butter

Toppings

- 30g butter
- 45g plain flour
- Pinch of ground cinnamon
- 2 tsp rolled oats
- 1 tsp demerera sugar



Method

1. Preheat the oven 180°C Fan / 400°F / Gas 6
2. To make the toffee sauce, place the ingredients into a small saucepan and heat gently until the sugar has dissolved. Increase the heat and simmer gently for 2-3 minutes, stirring constantly until the sauce has thickened and coats the back of the spoon. Transfer to a bowl and leave to cool.
3. Place the apples into a pan with 5g butter and 1tbsp water and cook for 5 minutes until just starting to soften. Alternatively omit butter and water, place into a bowl, cover and microwave for 1 - 1 ½ minutes.
4. Spoon into 2 ramekin dishes or oven proof cups and top with 1 tablespoon of the toffee sauce.
5. Place the butter, flour and cinnamon into a mini food processor and blitz to form a crumble. Add the oats and sugar, blitz for a further 3 seconds to combine. Divide the crumble mixture between the ramekin dishes or cups and place onto a small baking tray.
6. Bake for 18- 20minutes.

Serve with
custard, cream or
vanilla ice-cream

Serves 2