Apple Crumble

Tricias recipe

Ingredients	Serves 6	Serves 60
Granny Smith apples, peeled, cored and thinly sliced	5	50
Fresh lemon juice	2 tbs	1 ¼ cup
Plain flour	1 cup	1 ¼ kg
Sugar	1 cup	2 kg
Cinnamon	1 ½ tsp	5 tbs
Bbutter, cold, cut into pieces	125 g	1 ¼ kg

Method

1. Heat oven to 175C.
2. Place a layer of apples into a 20cm cake pan or baking dish and sprinkle with some of the lemon juice. Repeat the layers until all the apples are used.
3. Process the flour, sugar and cinnamon in a food processor and combine. Add the butter using repeat pulses until the mixture resembles coarse breadcrumbs.
4. Sprinkle the crumb mixture over the apples.
5. Bake for 1 hour.
6. Serve warm with cream or custard.