

# ≈ APPLE CRUMBLE ≈

## ∞ Ingredients :

1 kg baking apples  
½ lemon  
100 g granulated sugar  
1 teaspoon cinnamon powder  
150 g butter  
150 g brown sugar  
150 g flour



## ∞ Preparation :

1. Peel the apples, cut out the cores and remove the pips.
2. Slice them and sprinkle with lemon juice.
3. Put them in a saucepan and cook for 10 minutes on medium heat.
4. Add granulated sugar and cinnamon, stir and remove from heat.
5. Grease a pie plate with 40 g butter and pour the apples in.



6. In a bowl, mix the rest of the butter cut in small bits and brown sugar.
7. Then add flour, crumble this mixture so that it looks like breadcrumbs and sprinkle it over the stewed apples.
8. Bake in oven for 20 minutes at 210°C.

ENJOY YOUR MEAL, Little Anglo Norman Monkey