

Gill's Gourmet Gallery

Berry crumble

For the crumble topping:

- 300g self raising flour
- 175g castor sugar
- 200g unsalted butter, cubed at room temperature
- 50g sliced almonds
- Knob of butter for greasing

For the filling:

- 350g apples peeled, cored and cut into 1cm/½in pieces
- 100g mixed berries, strawberries, blueberries, blackberries.
- 50g castor sugar
- 1 tablespoon honey
- 1 tablespoon lemon juice

Method:

Preheat the oven to 180C/350F/Gas 4

Place the flour and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs. Stir in almonds.

Place the fruit in a saucepan with 100ml water. Add honey, sugar and lemon juice. Heat until fruit softens and sugar dissolved.

Place in a greased baking dish and top with the crumble mixture. Bake for 40 minutes until golden brown. Serve with ice cream or custard.

