

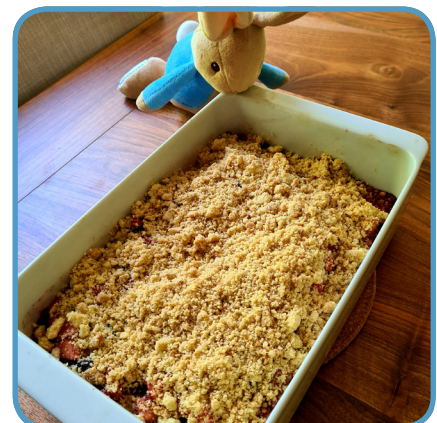
Foraged Blackberry and Apple Crumble

Ingredients:

- * 180g plain white flour
- * 90g caster sugar
- * 30g demerara sugar
- * 60g butter
- * 6 cooking apples
- * 200g blackberries
- * Custard or icecream to serve

Recipe:

- 1 Mix together with your hands the flour, caster sugar and butter. You want to get a sand-like consistency so mix well. Transfer to a baking tray and bake for 10-15 minutes at 160.
- 2 Meanwhile, core, peel and slice 6 apples. Cook the butter with demerara sugar until it turns to caramel. Add in the apples and cook them for a few minutes. Add in a bowl of blackberries and a sprinkle of cinnamon and cook for a further few minutes.
- 3 Spread the fruit in a baking tray, top with the crumble and cook for another 10 minutes. Serve with custard or vanilla ice cream.



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