



Apple and macadamia nut crumble

NIBBLEDISH CONTRIBUTOR

Ingredients

For the crumble topping:

3/4 cup plain flour
60g butter, well chilled
1/2 cup whole macadamia nuts
1/2 cup rolled oats
4 tablespoons demerara sugar

For the filling:

4 red apples
1/2 lemon, juiced
1 teaspoon ground cinnamon
1 tablespoon demerara sugar

Instructions

Preheat the oven to 200C or gas mark 6. For the crumble topping, put the flour and butter into a large bowl and rub together with your fingers until the mixture resembles fine bread crumbs. Place the macadamia nuts into a plastic bag and secure, then using a rolling pin bash the nuts into smaller pieces, leaving some fairly big. Add the nuts, oats and sugar to the flour mixture, stir to combine and set aside.

Peel, core and slice the apples and place in a round oven proof dish that fits the apples neatly. Add the lemon juice, sugar and cinnamon, stir to combine then flatten the surface. Top with the crumble mixture and press down firmly. Bake in the oven for 30-40 mins or until the topping is well browned. Serve with custard, cream or ice cream (pictured above with custard).