



Apple Crumble

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Ingredients

Milkmaid(Sweetened Condensed milk) - 1 tin

Apples - 1kg

Butter - 50gm

For crumble:

Maida(All purpose flour) - 150gm

Butter - 75gm

Instructions

This is a very quick and a yummy dessert.

Preheat oven to 160 deg C.

Mix together butter and milkmaid and heat for 4 to 5 minutes. Keep aside to cool.

Peal and slice apples.

In an ovenproof dish,place the apple slices in layers. Press lightly while putting the apple slices.

Pour the cooled milkmaid mixture over it and spread evenly.

Mix the maida, and butter to a crumble texture. Top the apples with the crumble.

You can also top it up with nuts and people who love more sweet can make another variation,i.e., You can mix 2 tbsp of powdered sugar to the maida crumble.

Bake at 160 deg C for 45 minutes in a preheated oven.

Enjoy!!