

# Apricot and Apple Nutty Crumble

## Ingredients

400g Bramley or similar cooking apples  
1 tin apricot halves in fruit juice  
200g plain flour – white or wholemeal  
75g porridge oats (not instant porridge)  
50g chopped nuts, e.g. pecans, hazelnuts, almonds  
50g seeds (optional), e.g. pumpkin, sunflower, linseed  
100g butter or margarine  
75g demerara or granulated sugar  
Large oven proof dish



## Method

1. Preheat the oven to 190°C
2. Peel, core and slice the apples. Place the slices in a medium saucepan with the juice from the can of apricots.
3. With the lid on, stew the apples on a low heat until they are tender, stirring regularly so that they do not burn.
4. Put the stewed apples and drained apricots into the oven proof dish and mix together.
5. Place the flour and butter together in a large bowl. Using your fingertips, rub the butter and flour together until it looks like breadcrumbs. Then stir in the oats, sugar, seeds and chopped nuts.
6. Sprinkle the crumble mixture over the fruit.
7. Place the dish on a baking tray and cook in the oven for 20 minutes until slightly golden on top.