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APPLE CRUMBLE

Apple crumble* is a favourite British dessert. It's delicious... and easy to make!

INGREDIENTS (FOR 4 PEOPLE)

FOR THE APPLE FILLING*

- 5 apples
- 2 tablespoons* caster* sugar
- ½ teaspoon* cinnamon*
- 1 glass of water

FOR THE CRUMBLE*

- 200g butter
- 120g flour*
- 120g sugar

METHOD*

- 1** Grease* a medium-sized* oven* dish. Preheat* the oven (200°C).
- 2** Peel* and core* the apples and cut* them into small pieces*.
- 3** Cook* the apples for ten minutes in a saucepan* with the water, caster sugar and the cinnamon.
- 4** Put the flour in a large bowl. Cut the butter into small pieces and add* it to the flour.
- 5** Using your fingertips*, rub* the butter and flour to make crumbs*.
- 6** Add the sugar and stir*.
- 7** Pour* the cooked apples into the oven dish.
- 8** Gently* spoon* the crumble* on top of the apples.
- 9** Bake* in the oven for 25 to 30 minutes. Your crumble should be golden* and bubbling*.

HELP!

add: ajouter
bake (in the oven): faire cuire au four
bubbling: en (légère) ébullition, frémissant

caster sugar: sucre semoule
cinnamon: cannelle
cook: faire cuire
core: retirer le trognon de
crumb: miette

crumble: pâte sablée sucrée émietée
cut into: découper en
filling: garniture
fingertips: bout des doigts
flour: farine
gently: doucement

golden: doré
grease: beurrer
medium-sized: de taille moyenne
method: préparation
oven dish: plat à four
peel: éplucher

piece: morceau
pour into: verser dans
preheat the oven: préchauffer le four
rub: émietter
saucepan: casserole
spoon on top of: ajouter à l'aide d'une cuillère sur

stir: remuer
tablespoon: cuillère à soupe
teaspoon: petite cuillère