



Apple & Cranberry Crumble

A warm, comforting apple crumble with a textured topping featuring oats, pecans and White Stilton with Cranberry. Serve with hot custard, or cool cream...or both if you're feeling decadent.

Ingredients

- 450g cooking apples, peeled, chopped and cored
- 175g plain flour
- 75g white stilton with cranberry
- 50g medium oats
- 50g butter
- 50g pecan nuts
- 100g caster sugar

Method

1. Preheat oven to 180 °C/Gas 4. Place the apple in an overproof dish, scatter half the caster sugar over the fruit to sweeten and set aside.
2. Place the remaining ingredients in a food processor fitted with a blade attachment and whizz briefly until the mixture resembles fresh breadcrumbs.
3. Pile the crumble over the apple, pressing down gently and bake in the pre-heated oven for 40 minutes.
4. Serve hot or cold.