

## SEASONAL BLENDS: RUMBLE IN THE CRUMBLE



### MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp mixed spice, plus you need a good grating of nutmeg and ½ tsp ground ginger

Discover more about the Spicery Larder at [www.thespicery.com/larder](http://www.thespicery.com/larder)

SEASONAL BLENDS

# RUMBLE IN THE CRUMBLE

This crumble blend gently spices a classic apple crumble with sweet, fragrant cassia, ginger, nutmeg and allspice.

Prep 10 mins	Cook 1 hr
Heat 	Serves 6

750g **cooking (Bramley) apples** - peeled, cored and cut into bite-size pieces  
125g **cold butter** - cut into cubes  
250g **plain flour**  
225g **light brown sugar**  
**Custard, cream** or **ice cream** to serve  
1 portion of **RUMBLE IN THE CRUMBLE BLEND**

(1 portion of **RUMBLE IN THE CRUMBLE** = 1 tbsp)  
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by  $\frac{2}{3}$  or it will be too spicy!

- 1 Preheat the oven to 180°C/gas mark 4
- 2 Grease a medium-size ovenproof dish
- 3 Mix the flour with 150g sugar and a small pinch of salt until well combined
- 4 Rub the butter into the flour mixture until it resembles breadcrumbs then stir in  $\frac{1}{2}$  the **RUMBLE IN THE CRUMBLE BLEND**
- 5 Mix the apples with the remaining 75g sugar, 100ml water and the remaining **RUMBLE IN THE CRUMBLE BLEND**
- 6 Spread the apple mixture evenly over the bottom of the dish, then sprinkle the crumble mixture on top
- 7 Bake for 35 minutes or until brown on top and the apple mixture is bubbling around the sides
- 8 Serve warm with your choice of custard, cream or ice cream