

# Apple crumble (Crumble aux pommes)

<b>Servings</b> 2	<b>Prep time :</b> 10min	<b>Cook time :</b> 30min	<b>Resting time :</b> 0min
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## Ingredients

- 2 apples
- 2 tbsp (30g) of white sugar
- ½ stick (50g) of butter
- 1/3 cup + 1 tbsp (50g) of flour
- ½ cup (50g) of almond powder

## Step by Step instructions

### Step 1

Preheated your oven at 210°C (410°F) . Peel and slice the apples in pieces. You don't need them to be perfect.

Place them in your individual ramekin (if you want to bake a larger apple crumble, you could double or triple the quantity and use a large baking pan.)

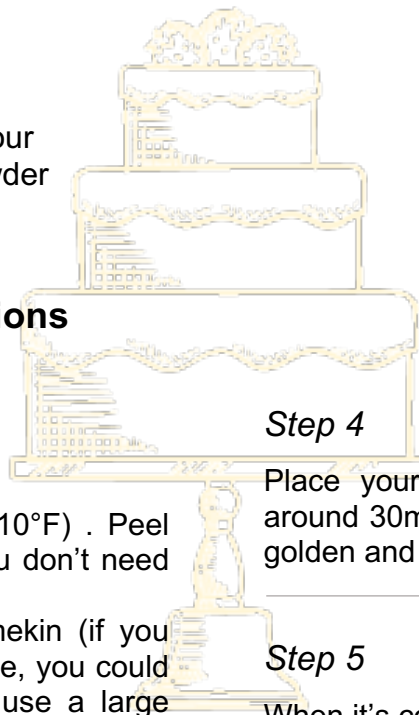
### Step 2

Place the butter in pieces directly on your worktop or in a mixing bowl. Add the sugar, the almond powder and the flour.

### Step 3

Mix with your hands the ingredients until you create a sort of sand texture with the preparation.

Sprinkle it on the top of your apples already in your pan.



Place your pan in your oven preheated for around 30min. You want the top of the crumble golden and the apple melt-in-the-mouth.

### Step 5

When it's cook, you could directly enjoy !

BY CHARLOTTE

### Tasting tips

If you don't eat your crumble directly after the cook, I advise you to warm it a little bit in the oven before serving. It will be much better a little warm.

It's also delicious to add a scoop of vanilla ice-cream on the top.