

# Apple Crumble & Homemade Custard

**Serves: 4**

**Time: 60 minutes**

**For the crumble:**

**Ingredients:**

- 6oz / 170g plain flour
- 3oz / 85g butter, cold and cubed
- 3oz / 85g caster sugar
- 4 medium bramley apples, peeled, cored and cut into bitesize chunks
- 0.5 tsp cinnamon

**Instructions:**

1. Heat the oven to 190 degrees (fan).
2. In a pan, cook the apples and cinnamon for 5 minutes until just starting to soften. Be careful not to overcook here as they will continue to cook in the oven. You may want to add a couple of tablespoons of sugar here if you find the apples too tart.
3. Place the apples in an ovenproof dish.
4. Add the flour and butter to a mixing bowl and rub together with your fingertips until it resembles breadcrumbs. Stir in the sugar.
5. Pour the crumble mixture over the apples and spread evenly.
6. Bake in the oven on a baking tray for 30-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife.

**Recipe tips**

As a general rule, I use half the amount of butter and sugar to flour and adjust this to how many people I'm feeding.
Make it your own! Feel free to add alternative fruit, like blueberries, rhubard, blackberries or whatever is in season.
Using soft brown sugar or golden caster sugar can create a richer, more caramel-like flavour.
Before baking, you can sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly to create added texture.

## For the custard:

- [ ] 600ml full fat milk
- [ ] 1 vanilla pod, slit lengthways and seeds scraped out OR 2 tsp vanilla extract
- [ ] 3 egg yolks
- [ ] 2 tbsp cornflour
- [ ] 30g caster sugar

1. Heat the milk and the vanilla pod and seeds in a pan over a low-medium heat, stirring frequently, until just coming up to boiling. Set aside for 15 minutes to infuse and cool slightly. Remove the vanilla pod.
2. Meanwhile, mix the egg yolks, sugar and cornflour in a heatproof bowl, whisking thoroughly to form a smooth paste.
3. Slowly pour the hot milk into the paste in a thin stream, whisking all the time (alternatively add in small batches, whisking well between each addition). Keep whisking until all the milk is combined.
4. Strain the custard into a clean saucepan. Stirring constantly, cook gently over a low heat until the custard thickens. This can take up to 10 minutes and happens at around 75C/165F, if you have a cooking thermometer. If you don't, it's ready when the custard is thick enough to coat the back of the spoon and you can draw a line through it with your finger. If the line holds, the custard is ready.

**Recipe tips**

You can substitute 2 tsp vanilla extract for the vanilla pod. In step 1, you won't need to set the milk aside to infuse for 15 minutes.

For an extra creamy custard, substitute up to 300ml/10fl oz of the milk with cream.

It's important to add the hot milk slowly to the egg yolk mixture. Adding hot milk too quickly can cause the eggs to scramble.