

Honey, Apple & Cinnamon Crumble

Serves: 6 | Prep: 15 minutes | Cook: 35-40 minutes

Ingredients

For the filling

5-6 cooking apples, peeled, cored and sliced

4 tbsp honey

1 tsp ground cinnamon

1 tbsp lemon juice

2 tbsp water

For the crumble

150g plain flour

100g cold butter, cubed

75g rolled oats

50g soft brown sugar

2 tbsp honey

Pinch of salt

Method

1. Heat the oven to 190°C / 170°C fan / Gas 5.

2. Put the sliced apples into a baking dish. Add the honey, cinnamon, lemon juice and water, then toss everything together until the apples are coated.

3. To make the crumble, rub the cold butter into the flour with your fingertips until the mixture resembles rough breadcrumbs.

4. Stir in the oats, brown sugar and a pinch of salt.

5. Drizzle over the 2 tablespoons of honey and lightly mix it through. Don't try to make the mixture completely uniform - little honey-coated clusters will become deliciously crisp in the oven.

6. Scatter the crumble generously over the apples without pressing it down.

7. Bake for 35-40 minutes, until the top is golden and crisp and the honeyed apple juices are bubbling around the edges.

8. Leave it to stand for about 5 minutes before serving.

9. Serve warm with custard, cream or vanilla ice cream. A small drizzle of honey over the finished crumble is rather good too.

Norfolk Bees tip: Using a tart cooking apple such as Bramley gives the honey something to work against. The result is much more interesting than simply making both the fruit and crumble very sweet.