

Serves
4

Prep Time
10
mins

Cook Time
40
mins

Family favourite with a warm Autumn glow

Apple crumble coated in custard, peppered with pecans



Great value

Perfect with...

 **Fresh Cream**
€1.19 EACH
250ml, €4.76 per litre

Or **Grandessa Vanilla Ice Cream**
€2.15 EACH
1 litre, €2.15 per litre 

Garth McColligan

Apple Crumble with Vanilla and Pecans

Ingredients

- | | |
|--|----------------------------------|
| 3 x Granny Smith Apples, peeled and sliced (1cm thick) | 1 Vanilla Pod, cut into 4 pieces |
| 3 x Royal Gala Apples, peeled and sliced (1cm thick) | 100g Butter, cold and diced |
| 90g Caster Sugar | 150g Plain Flour |
| 60g Light Brown Soft Sugar | ½ Nutmeg, grated |
| Zest of ½ lemon | 75g Pecans, roughly chopped |
| | ½ Apple, grated |
| | 1 carton Custard |

Method

- Put the flour and butter in a bowl and rub together into 'breadcrumbs'.
- Add the brown sugar and 30g caster sugar, plus nutmeg.
- Put the apples at the bottom of a baking dish and add the remaining caster sugar, lemon zest and vanilla pod.
- Pour the crumble mix on top of the apples and bake in a pre-heated oven at 180°C for 40 minutes.
- Allow to cool.
- Serve with a sprinkling of pecans and grated apple and top with a generous pouring of custard.

Garth's Top Tips

Tangy alternative...
If you've no lemons to hand, try adding orange zest instead. You get the same citrus tang and a little extra colour into the bargain.



Royal Gala Apples
See in store for price*



Granny Smith Apples
See in store for price*



Light Brown Soft Sugar
99c EACH
500g, €1.98 per kg



Vanilla Pod
99c EACH
2g, €4.95 per kg



Pecans
€2.29 EACH
175g, €13.09 per kg



Caster Sugar
€1.29 EACH
1kg, €1.29 per kg



Pure Irish Butter
€1.79 EACH
454g, €3.94 per kg



Lemons
See in store for price*



Plain Flour
72c EACH
2kg, 36c per kg



Nutmeg
99c EACH
24g, €4.125 per kg



Custard
65c EACH
475g, €1.37 per kg