

Anybody can bake this delicious seasonal recipe. I would normally bake this at this time of year as my neighbour offers me her windfall apples from her trees in her garden and I often use the blackberries from the bushes around our village in Cloonrane that I collect when walking with the kids. This year however blackberries weren't so plentiful and apples were. The ones I used were left into Milltown community centre.



INGREDIENTS:

6 medium size apples

2oz/50g caster sugar

3 dessert spoons of water

TOPPING

6oz/180g flour

2oz/50g butter

2oz/50g caster sugar



METHOD:

- Pre heat oven at 180°C/gas mark 4.
- Put sliced apples in a saucepan with the water and sugar and cook until soft, then place in cake tin.
- Rub flour butter and sugar together until they resemble breadcrumbs.
- Cover the fruit with the mixture.
- Bake for 30 mins.

Eat with a healthy dollop of cream or custard and enjoy!



*Finnian Kirrane (Lurgan), Pat Costello,
Anthony Feehan & Pauline Connolly
enjoying Deirdre's apple crumble at
lunchtime in Milltown Community Centre*