**Holiday Crumble**

This is possibly our favourite dessert, deeply simple. But you do need good apples – a can of stewed apple won’t do it nor will the soft, long-picked ones in the supermarket that have little texture and less taste. This season’s apples are beginning to bear at our place, but the last crumble was made with the final container of frozen stewed apple, and extraordinarily delicious it was, a mixture of several varieties, including one unknown one that bears for about three months – big, green, undistinguished looking apples but with excellent flavour.

*To stew apples:*

* 1 cup water
* Juice of 1 lemon
* 30 apples or more – the crumple topping can be scattered over a thick or thin layer of apple. We like ours very, very thick
* A lot of butter
* 1 dessertspoon of sugar (optional)

*Method:*

Peel, core and slice apples. As you cut them stir them into the water and lemon so they don’t go brown.

Stew gently – they’ll emit their juice as they cook. When they are softish but not sludgy taste – you may need to add sugar, but if they are gloriously ripe and sweet, you won’t.

Place in a deep dish – or a shallow one if you want a thinner crumble.

*Topping:*

* ½ cup butter
* ½ cup brown sugar
* 2 cups self-raising flour

*Method:*

Preheat oven to 200 ºC.

Mix ingredients with your fingers until crumbly.

Scatter the topping on the apple as loosely as possible – it should be a crumble, not a thick pastry layer. Bake till the top is brown. By then the whole crumble should be cooked through.

*NB: Don’t use stewed apple straight from the fridge or they may chill the crumble topping and it won’t be quite cooked at the bottom.*

Eat hot, cold or tepid, with ice cream, cream or just a spoon and great delight.