

Caramelised Bread Fruit Crumble

This is a bread based crumble mix which works well with brown or white bread. It's a great way to use up left over bread. I always cook my crumble separately so this bread based version is just as easy to do and ensures a crunchy crumble rather than a soggy one!

Ingredients

8 slices/crusts of brown bread
50g butter, salted or unsalted
100g caster sugar
¼ teaspoon ground cinnamon (optional)

For The Fruit:
600g cooking apples, peeled, cored and cut into 1cm pieces
Other suitable soft fruits, eg strawberries, raspberries or blueberries
50g brown/white sugar
1 pinch ground cinnamon

Method

Light the oven to 200°C, 400°F or Gas mark 6.

If the fruit is very sweet, add juice of 1/2 a lime or lemon.

Place into your oven proof dish and season with the sugar and a little cinnamon if using apples alone.

Cook for 15 minutes or until the fruits are visibly wilted. It will depend on which fruit you use as to how long this takes.

Place bread slices and butter together in a food processor and make very rough crumbs. Stir in the sugar.

Place onto a baking sheet and bake for 5 minutes at a time, turning and stirring each time.

Cook until golden brown and crisp, probably 15 minutes.

Pop the browned crumbled crumbs over the cooked apples in an even layer.

Place back into the hot oven to briefly warm together, about 5 minutes.

Serve hot, with custard or vanilla ice-cream or cream.