

Less than 45 minutes

Serves 4-6

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Ingredients:

Topping:

- 1 cup (150g) cake flour
- ½ cup (100g) castor sugar
- ½ tsp (3ml) ground cinnamon
- ¼ cup (60ml) granola or toasted oats
- ½ packet (50g) raw almonds or hazelnuts, chopped
- 2/3 cup (180g) cold butter, cubed

Filling:

- ½ cup (100g) brown, treacle or regular white sugar
- 1 tsp (5ml) ground cinnamon
- 1 Tbsp (15ml) lemon juice(optional)
- 1 tsp (5ml) vanilla essence
- 5 medium golden delicious apples, cubed (pears work well too)
- Custard, cream or ice cream, for serving

Method

1. Preheat oven to 180°C.
2. For topping, mix dry ingredients together and rub butter into the mixture using your fingertips. (You can use a food processor to do this too if you have one).
3. Toss filling ingredients together in a 1L ovenproof bowl, evenly coating apples with mixture.
4. Scatter with topping.
5. Bake for 35-40 minutes or until golden.
6. Serve with custard, cream or ice cream.

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