

# Mary Berry Apple Crumble Recipe



**Mary Berry apple crumble recipe** is a delightful combination of sweet apples and a buttery crumble topping that has become a staple in British households. Known for her expertise in baking, Mary Berry has perfected this classic dessert, making it approachable for home cooks of all skill levels. In this article, we will explore the ingredients, step-by-step instructions, tips for success, and variations to suit your taste, all while celebrating the warmth and comfort of this beloved dish.

# Ingredients for Mary Berry's Apple Crumble

To make an authentic Mary Berry apple crumble, you will need the following ingredients:

## For the Filling

- 4 large cooking apples (such as Bramley or Granny Smith)
- 100g (about 3.5 oz) sugar (adjust based on the sweetness of the apples)
- 1 teaspoon ground cinnamon (optional)
- Juice of half a lemon

## For the Crumble Topping

- 225g (about 8 oz) plain flour
- 100g (about 3.5 oz) cold unsalted butter, diced
- 85g (about 3 oz) sugar
- 75g (about 2.5 oz) rolled oats (optional for added texture)

## Step-by-Step Instructions

Creating a delicious apple crumble is an enjoyable process. Follow these steps to replicate Mary Berry's apple crumble recipe at home.

### 1. Prepare the Apples

- Begin by peeling, coring, and slicing the apples into chunks.
- Place the apple pieces in a large mixing bowl.
- Add the sugar, ground cinnamon (if using), and lemon juice. Toss to ensure the apples are well coated.
- Transfer the mixture to a greased baking dish (approximately 20cm x 20cm or 8in x 8in).

## 2. Make the Crumble Topping

- In a separate bowl, combine the plain flour and cold, diced butter.
- Using your fingertips, rub the butter into the flour until the mixture resembles coarse breadcrumbs. This step is crucial for achieving that perfect crumble texture.
- Stir in the sugar and rolled oats (if using) until well combined.

## 3. Assemble and Bake

- Preheat your oven to 190°C (375°F).
- Evenly sprinkle the crumble topping over the prepared apple mixture in the baking dish.
- Bake in the preheated oven for 30-35 minutes or until the topping is golden brown and the apples are bubbling beneath.

## 4. Serve and Enjoy

- Once baked, remove the crumble from the oven and allow it to cool for a few minutes.
- Serve warm with custard, whipped cream, or vanilla ice cream for a truly indulgent dessert.

## Tips for the Perfect Apple Crumble

To ensure your Mary Berry apple crumble turns out perfectly every time, consider the following tips:

### Choose the Right Apples

- Opt for cooking apples, which provide a tangy flavor that contrasts beautifully with the sweetness of the crumble. Bramley apples are a classic choice.

### Adjust the Sweetness

- The sweetness of your crumble can be adjusted depending on your taste and the tartness of the apples. Always taste the apple mixture before baking and adjust the sugar accordingly.

### Experiment with Spices

- While Mary Berry's recipe calls for cinnamon, feel free to experiment with other spices like nutmeg or ginger to enhance the flavor profile.

### Texture Matters

- For a crunchier topping, consider adding nuts such as almonds or hazelnuts to the crumble mixture.

# Variations on Mary Berry's Apple Crumble Recipe

While the classic apple crumble is delicious on its own, you can easily adapt the recipe to suit your preferences. Here are a few variations to try:

## Berry and Apple Crumble

- Add a handful of raspberries or blueberries to the apple mixture for a fruity twist. The tartness of the berries complements the sweetness of the apples wonderfully.

## Spiced Apple Crumble

- Incorporate additional spices, such as cardamom or clove, into the apple filling for a warm and aromatic flavor.

## Vegan Apple Crumble

- Substitute the butter in the crumble topping with coconut oil or a vegan butter alternative. Use maple syrup or coconut sugar instead of regular sugar for a healthier sweetener.

## Gluten-Free Option

- Replace the plain flour with a gluten-free flour blend or almond flour. Ensure that all other ingredients used are gluten-free.

## Why You Should Try Mary Berry's Apple Crumble Recipe

Mary Berry's apple crumble recipe is more than just a dessert; it's a dish that evokes memories of family gatherings and cozy evenings. Here are a few reasons to give this recipe a try:

## Simple and Quick to Prepare

- With just a few ingredients and straightforward steps, this recipe is perfect for both beginner and experienced bakers.

## Customizable

- The recipe can be easily adapted to suit various dietary preferences and flavor profiles, making it a versatile choice for any occasion.

## **A Comforting Dessert**

- There's something inherently comforting about a warm apple crumble, especially when served with a scoop of ice cream or a drizzle of custard.

## **Conclusion**

Mary Berry's apple crumble recipe is a timeless classic that deserves a place in every kitchen. Its simplicity, delicious flavor, and comfort make it a go-to dessert for any gathering. By following the steps outlined in this article and incorporating your personal touches, you can create a scrumptious apple crumble that will impress family and friends alike. So gather your ingredients, preheat your oven, and prepare to enjoy a slice of tradition with this delightful dessert.

## **Frequently Asked Questions**

### **What are the key ingredients in Mary Berry's apple crumble recipe?**

The key ingredients in Mary Berry's apple crumble recipe include cooking apples, sugar, butter, flour, and oats for the crumble topping.

### **How long does it take to prepare Mary Berry's apple crumble?**

It takes about 20 minutes to prepare the ingredients and 30-40 minutes to bake, making a total of approximately 1 hour from start to finish.

### **Can I use different types of apples in Mary Berry's crumble recipe?**

Yes, you can use different types of apples. Mary Berry recommends using a mix of tart cooking apples like Bramley and sweeter varieties for added flavor.

### **What is the best way to serve Mary Berry's apple crumble?**

Mary Berry's apple crumble is best served warm, ideally with a scoop of vanilla ice cream or a dollop of custard for a delicious contrast.

### **Is Mary Berry's apple crumble recipe suitable for freezing?**

Yes, Mary Berry's apple crumble can be frozen both before and after baking. Just make sure to wrap it well to prevent freezer burn.

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