

## 10 Minute Apple Crumble

By Andrew Lewis

➡ This quick apple crumble recipe can be a real lifesaver when unexpected guests arrive. I have to admit that I make it more often than I should, even if I don't have company coming.

Making the crumble takes about 10 minutes, which is roughly the same time it takes to percolate a good cup of coffee. I call this dessert a crumble, although in reality it is somewhere between a pie, a crumble, and a cobbler. I don't think my friends care too much what it's called, as long as there is enough to go around!



### Ingredients

- 2 large apples** NOT cooking apples
- 2 cups broken, plain biscuits** a.k.a. plain cookies
- 3 tbsp brown or white sugar**
- 2 tbsp margarine** or butter
- ½ tsp vanilla essence**

### Directions

**Step 1:** Peel and core the apples, and then dice them into a ceramic bowl.

**Step 2:** Add 2 tbsp of sugar and a splash of water.

**Step 3:** Cover the bowl with plastic wrap and microwave on high for 5 minutes.

**Step 4:** While the microwave is running, crush the biscuits into a coarse powder. I use a pestle and mortar for this, but a food processor (or even a plastic bag and a rolling pin) will work just as well.

**Step 5:** Wait for the microwave to finish, and then remove the baked apple. Let the apple cool for a couple of minutes and then remove the plastic wrap. Drain off any excess water.

**Step 6:** Add margarine to the crumbed biscuits and microwave for 30 seconds, to soften the margarine.

**Step 7:** Stir the melted margarine into the crumbed biscuits.

**Step 8:** Pour out the biscuit crumb mixture onto the apples. Try to get an even coating right across the bowl, using a fork or spoon to level out any high spots.

**Step 9:** Sprinkle 1 tbsp of sugar on top of the bowl, and then pop it under a hot grill until the topping turns a deep, golden brown color.

**Step 10:** Serve with fresh cream, ice cream, or crème Anglaise. A few summer berries or a sprig of mint will garnish the dish nicely.