

Apple-Crumble

by Elena, Viktoria and Julia

If you want to surprise your family or guests at home with your highly professional baking skills or if you simply want to enjoy a sunny and warm spring day by chilling in your garden with a sweet, easily made, but still delicious-tasting dessert, we would like to share our perfectly suitable suggestion with you – apple crumble.

In fact, this treat doesn't just conjure up a smile in the faces of people relishing it, furthermore it also reminds them of some past events and of course the origin of this snack. Historically, apple crumble was first created during World War II in Britain, where it was necessary to rationalize food in order to survive during this difficult time. That is the reason behind changing extravagant recipes which include a lot of ingredients, to more simple alternatives. Such as the traditional apple pie recipes which transformed into this version called, apple crumble. Over the decades and even after the different crisis, this dish gained a lot of attention and love, so that nowadays many people adore it or create whole new variations of this crumble. But still, it is seen as a perfect way today to enjoy some precious moments with your family, while remembering the origin. Well, just give it a try and convince yourself of its heavenly taste!

Ingredients for 2 servings:

2 medium apples

50g butter

50g sugar

88g flour

half a lemon

cinnamon

Recipe:

1. Preheat the oven to 180 °C (recirculating air) peel and cut your apples into wedges, put the juice of the lemon on them and add everything into a greased ovenproof dish.
2. Mix butter, sugar, flour and cinnamon until they become crumbles and spread them on the apples.
3. Put the dish into the oven for around 30 minutes or until the top gets golden brown.
4. Serve while warm and top it with powdered sugar or vanilla ice cream.

