

Apple & blackberry frangipane crumble

A classic British pudding with a hidden frangipane twist. Serve this autumnal recipe with a scoop of ice cream for an instant crowd pleaser.

SERVES 4

INGREDIENTS

For the frangipane

- 200g unsalted butter, softened
- 300g caster sugar
- 300g ground almonds
- 3 medium free-range egg yolks
- 5 tbsp plain flour
- *For the fruit*
- 5 granny smith apples
- 550g blackberries (fresh or frozen)
- Juice ½ lemon
- 3 tbsp cassis (or water if you don't have any)

For the crumble

- 100g unsalted butter, melted
- 20g each chopped hazelnuts and flaked almonds
- 35g Demerara sugar
- 70g porridge oats
- 70g plain flour
- ½ tsp ground ginger

NUTRITIONAL INFO (per serving)

- **Calories:** 611kcal
- **Fat:** 38.8g (14.9g saturated)
- **Protein:** 10.5g
- **Carbohydrates:** 60g (37g sugars)
- **Fibre:** 3.5g
- **Salt:** trace



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METHOD

1. Heat the oven to 180°C/ 160°C fan/gas 4.
2. For the frangipane, beat together the butter and sugar in a mixing bowl using an electric mixer (or with a wooden spoon) until combined.
3. Add the ground almonds, egg yolks, flour and a good pinch of salt, then beat on a low speed (or use a spatula) until you have a smooth, stiff mixture.
4. Spread out in a 2 litre ovenproof dish, then bake for 40-45 minutes until set and golden, and a skewer inserted into the middle comes out with just a few crumbs. Cover with foil after around 30 minutes to prevent it becoming too dark.
5. Meanwhile, for the fruit, peel, core and slice the apples into thin wedges. Toss in a roasting tin with the blackberries, lemon juice and cassis/water.
6. Cover with foil and bake for 30-40 minutes until the apples are soft and juice runs from the berries. Don't cook for too long or the apples will break up.
7. To make the crumble, stir all the ingredients together in a large bowl with a pinch of salt.
8. Lift the baked fruit from the roasting tin with a slotted spoon, letting the juices drip out, and place on top of the frangipane.
9. Spoon over 5-6 tablespoonful's of the juice, then scatter over the crumble
10. Turn the oven up to 200°C/180°C fan/gas 6. Bake the assembled crumble for 20 minutes or until golden.
11. Remove from the oven and allow to sit for at least 10 minutes or up to 1 hour (it's really good eaten at room temperature, too). Serve with ice cream or pouring cream, if you like.
12. Bake the frangipane and the fruit, then leave to cool.
13. Spoon the fruit onto the frangipane and top with the crumble. Keep chilled for up to 4 hours, then bake at 180°C/ 160°C fan/ gas 4 for 30 minutes. Or freeze the unbaked, assembled crumble for up to 3 months, wrapped in cling film.