

## Toffee Apple & Spiced Berry Crumble



**Serves:** 5

**Profitability:**

**Author:** Lyle's Golden Syrup®

**Ingredients:**

### CRUMBLE

30g self raising flour

30g unsalted butter

2g ground cinnamon

30g Tate & Lyle Soft Dark Brown Sugar

30g hazelnuts, chopped

60g desiccated coconut, toasted

60g flaked almonds, toasted

40g puffed wild rice

### FILLING

325g Bramley apples, peeled, cored & chopped

80g butter

50g Tate & Lyle Soft Dark Brown Sugar

2g cinnamon

2g salt

80g Lyle's Golden Syrup

40g raspberries

90g blackberries

30g blueberries

## TOFFEE APPLES

5 whole apples

250g Tate & Lyle Soft Dark Brown Sugar

125g Lyle's Golden Syrup

30g blueberries

### Steps:

## CRUMBLE

Preheat the oven to 160°C

Combine the flour and butter in a large mixing bowl then add the cinnamon and make a crumb with the mix

Add the sugar and hazelnuts, then mix the ingredients together and pour into a baking tray

In a new baking tray add the coconut and flaked almonds. Then place both trays into the oven

Remove the almond and coconut mix after 8 minutes and the crumble mix after 30 minutes. Leave to cool at room temperature before mixing both mixes together in bowl

Add the rice then leave in an airtight container until required

## FILLING

Place the apples into a large saucepan with the butter, sugar, cinnamon and salt and cook over a medium heat for 8 minutes until softened. Remove from the heat and add the berries

Toss all the ingredients together, pour into a container and store in the fridge until required

## TOFFEE APPLES

Preheat the oven to 160°C

Remove the tops from the apples and using an ice cream scoop, core out the apples until the weight is reduced by 50%. Place on a parchment lined tray and bake for 15 minutes. Remove from the oven and allow to cool

Add the sugar and syrup to a large saucepan and cook over a medium heat until the mixture reaches 150°C

Reduce the heat to low then using metal tongs dip the baked apples in the caramel and place on a parchment lined tray to cool

#### TO SERVE

Spoon the warm filling into the warm apples, top with crumble and serve with thick vanilla custard