

Apple 'Scrumble'

Shortcake Ingredients

125g butter

100g caster sugar

1 egg

180g plain flour

1 teaspoon baking powder

Method

- Weigh the butter then cut it into six even pieces and add it to the mixing bowl of an electric mixer.
- Weigh the caster sugar and add it to the mixing bowl with the butter.
- Lower the beater and turn the mixer on, slowly increasing the speed. Beating the butter and sugar together will make it soft, light and creamy. This is called 'creaming' the butter and sugar.
- Break egg into a cup and then add it to the creamed butter and sugar and continue to beat the mixture.
- Beat for 1 - 2 minutes.
- Weigh the flour and measure the baking powder and mix them together.
- Carefully add the flour and baking powder to the butter, sugar and eggs and beat the mixture until it is combined.
- This can be placed in the fridge to 'firm' up a little.

Apple Filling

Peel, core and slice 6 - 8 apples

Cook the apples in a medium sized saucepan with approximately $\frac{1}{4}$ cup of water until they are soft and sweet.

Crumble Ingredients

1 cup of wholemeal plain flour

$\frac{1}{2}$ cup of brown sugar

$\frac{1}{2}$ tspn ground ginger

125g unsalted butter

$\frac{1}{4}$ cup of oats

Method

- Measure all the ingredients and add them to a large bowl.
- Rub the ingredients together using your fingers (in class we used disposable gloves).

Assembly

- Grease the pie dish.
- Press shortcake mixture into the base, do not to make it too thick as it will rise.
- Add a layer of apple and a few raspberries if you like (we used frozen raspberries).
- Add a layer of crumble to the top of the pie.

Cook in a preheated oven at 160 - 180deg for 30 - 45mins depending on the size of the pie. Enjoy!