

Caramel Crumble



FOR 6 PEOPLE

PREPARATION TIME 25 MIN

COOKING 25 MIN

Ingredients

4 apples
100 g flour
100 g sugar
100 g almond powder
125 g soft butter
50 g salted butter caramel chips *

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat oven to 180°C.
- 2 Peel and dice apples. Remove butter from fridge and cut into pieces.
- 3 Melt 25 g butter in a saucepan. Add apples and 5 tbsp sugar. Fry the apples for about 15 min, keeping a close eye on them.
- 4 Mix the flour, remaining sugar and almond powder in a bowl. Using your fingertips, add the remaining butter and mix until you obtain a coarse-grained, sandy dough.
- 5 Butter a baking dish and arrange the apples. Sprinkle with salted butter caramel chips. Spread the crumble batter over the apples and bake for 25 to 30 min. until golden brown.