Apple Crumble

INGREDIENTS
7 large green apples
1/4 cup caster sugar
1 tsp cinnamon (ground)
1 cup plain flour
3/4 cup (packed) dark brown sugar
3/4 cup rolled oats
3/4 cup coconut
1 tablespoon cinnamon (ground)
2 teaspoons nutmeg (ground)
2/3 cup butter (melted)
2 teaspoon vanilla essence

METHOD
APPLE MIX

Peel and core apples, then cut into rough 1-2cm cubes.
Place apples in large saucepan and cover with water.

Simmer (but don't boil) covered with lid on med-high until apples are just tender but not too soft (usually 5mins once water is simmering).

Drain apples well and place in large bowl

Combine caster sugar and cinnamon (ensures even spread), then toss through the apples.

(If you like the apples to be less sweet and more tart you can omit the sugar in this step, though there may be excess juice as a result.)
CRUMBLE MIX -

Combine flour, brown sugar, rolled oats, coconut, cinnamon and nutmeg in a large bowl until evenly mixed through.

Melt butter (do not burn or boil it) and add vanilla essence to butter, stir through.

Add butter mix to dry ingredients and mix well using a fork. Ensure all ingredients are moist and mixture has a crumbly texture.

BAKING

Place apple mix evenly in medium casserole dish.

Spread crumble mix over top of apple.

Bake at 180 degrees C until crumble topping is slightly browned.