

Blackberry and Apple Crumble



Ingredients

For the Crumble Topping

3/4 cup plain flour
1/2 cup brown sugar
1/2 tsp ground cinnamon
Pinch salt
120g unsalted butter, chopped into small pieces
3/4 cup instant porridge oats

For the Blackberry and Apple Filling

4 large green apples, peeled and cored
250g fresh or frozen blackberries
1/4 cup brown sugar
1/2 tsp ground cinnamon
2 tbsp lemon juice

Directions

Step 1 – To make the crumble topping, place the plain flour, brown sugar, cinnamon and salt into a large bowl and mix to combine. Add the butter pieces and then with your fingers, rub the butter into the flour mixture until it resembles breadcrumbs. Add the porridge oats and mix well. Set aside.

Step 2 – In a separate bowl, toss together the filling ingredients until combined.

Step 3 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – Grease the bottom of the frying pan with a little butter then place the filling ingredients into the frying pan and top evenly with the crumble topping.

Step 5 – Place the frying pan into the BBQ, away from direct heat, and close the lid. Bake the crumble for around 20 minutes or until the topping is golden and the fruit bubbling at the edges. Serve immediately.

