

Bramble Whisky Apple Crumble

Ingredients:

- 1 Jar bramble whisky purée
- 400g apples, peeled, cored and sliced
- Granulated sugar to taste

For the crumble

- 100g flour (plain or self-raising)
- 50g butter or margarine
- 50-70g granulated sugar

Method:

1. Put apples into oven-proof dish with sugar.
2. Pour over jar of Bramble Whisky puree.
3. For the crumble, sieve flour and rub in butter or margarine. Mix in sugar and sprinkle over the top of the apple and purée.
4. Bake in the centre of moderate oven Gas Mark 5, 180°C, 350°F for 25-30 minutes.
5. Serve with hot cream or custard.