

# APPLE CRUMBLE

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# HISTORY

Dessert, created by order of the Ministry of Food during the Second World War, when Britain lacked sugar, butter and everything else, and wanted sweet not only for physiological, but also for patriotic reasons. Crumble-a way to make a fruit cake with a minimum of sugar, butter and flour. The war is over, but the recipe remains.



# INGREDIENTS FOR 6 SERVINGS



Apple : 3 pieces

Wheat flour : 175g

Sugar : 80 g

Butter : 200 g

Raisins : 50 g

Calvados : 1 cup

Cinnamon : to taste

Vanilla : to taste

1. Peel the apples from the skin and cut them into small, but not too small slices. In parallel, soak the raisins in boiling water, mixing it with the calvados.



2. Melt a little butter in a frying pan and fry the apple slices until soft. After they soften, pour them with calvados, sprinkle with cinnamon and let stand on the fire until the alcohol evaporates.



3. In a separate container, mix the flour with sugar and 175 g of butter until lumpy, scrape the contents of the vanilla pods into the dough and add the cinnamon.

4. Spread the apple slices on the bottom of the baking dish, pour the liquid remaining in the pan after frying them, sprinkle the raisins on top of the apples and cover with the dough. Place in the oven, preheated to 210 degrees, for twenty minutes. Serve with whipped cream or ice cream.



**BON APPETIT!**