

Simple Crumble for just in case

Ingredients

400 g Plain White Flour
200 g Cold Butter
175 g Sugar
½ Tea spoon of Vanilla Essence
1 pinch of Salt



For my Fruit & Custard Crumble Cake, please use a double quantity, so that you can make the base with it.

Preparation

1. Mix all the ingredients together. If you roll the cold butter beforehand in plain flour it is easier to cut into small chunks and doesn't stick together. I use my food processor because it is much quicker, however you can also use your hand mixer with the paddle attachment or your cold hands (wash with cold water).

The crumble keeps in the fridge for about 2-3 weeks. You can also freeze it!

If you have used a mixer, the crumble dough will be very fine. You can make different sized sprinkles by gently squashing the dough together in your hand. I find a mixture of large and small crumble lumps tastes best. Just sprinkle over your cake until it is covered with enough crumble sprinkles.

TIPS:

Cake base

You can also use the crumble as a cake base (as in my crumble cake video). Simply press the crumble into a lined tin or baking tray.

With cinnamon or nuts

Cinnamon crumble also goes well with an apple or plum cake. Simply add 1 teaspoon of ground cinnamon to the ingredients. Nuts can also be mixed in, but allergy sufferers beware!

Fruit Crumble

Put fruit in small, ovenproof dishes and sprinkle a thick layer of crumble on top. It's great for freezing! Bake at 180°C in a fan oven for about 40 minutes or until golden brown.

KÜCHENSCHMIDE

