



FLAMMANT
YOU'RE HOME

Blueberry & Apple Autumn Crumble

Ingredients:

For the Fruit Filling:

- 2 large apples (peeled, cored, and sliced)
- 1 cup fresh or frozen blueberries
- 2 tablespoons brown sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 tablespoon cornstarch

For the Crumble Topping:

- 1/2 cup all-purpose flour
- 1/3 cup brown sugar
- 1/2 cup unsalted butter (cold, cut into cubes)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- A pinch of salt

Instructions:

1. Preheat oven to 180°C (350°F) and grease your Longpi Pottery baking dish.
2. Prepare fruit filling:
 - In a bowl, toss apples, blueberries, brown sugar, lemon juice, cinnamon, nutmeg, and cornstarch. Spread in the dish.
3. Make the crumble topping:
 - Mix flour, brown sugar, cinnamon, nutmeg, and salt. Add butter and mix until crumbly.
 - Sprinkle over the fruit.
4. Bake for 35-40 minutes, until topping is golden and fruit bubbles.
5. Serve slightly cooled, with whipped cream or ice cream if desired.