

delia smith apple crumble recipe

Delia Smith Apple Crumble Recipe is a classic dessert that captures the essence of British comfort food. Known for her straightforward approach to cooking, Delia Smith has created a timeless recipe that is both simple to follow and utterly delicious. The combination of tart apples, a crumbly topping, and a hint of spice makes this dessert a favorite in many households. In this article, we will explore the ingredients, step-by-step instructions, tips for success, and variations of Delia Smith's apple crumble recipe.

Ingredients Needed for Delia Smith's Apple Crumble

To make Delia Smith's apple crumble, you will need the following ingredients. This recipe serves approximately 4-6 people.

For the Filling

- 1 kg (2.2 lbs) cooking apples (such as Bramley)
- 100g (3.5 oz) granulated sugar (adjust to taste)
- 1 tsp ground cinnamon (optional)
- 1 tbsp lemon juice
- 1-2 tbsp water (as needed)

For the Crumble Topping

- 200g (7 oz) plain flour
- 100g (3.5 oz) unsalted butter, chilled and diced
- 100g (3.5 oz) golden brown sugar
- 50g (1.75 oz) rolled oats (optional)
- A pinch of salt

Step-by-Step Instructions

Follow these simple steps to create Delia Smith's delicious apple crumble.

Step 1: Prepare the Apples

1. Peel and Core the Apples: Start by peeling and coring the cooking apples. Slice them into chunks or wedges, depending on your preference.

2. Toss with Sugar and Spice: In a large mixing bowl, combine the apple pieces with granulated sugar, ground cinnamon, lemon juice, and a splash of water. Toss gently to coat the apples evenly.
3. Place in Baking Dish: Transfer the apple mixture into a buttered baking dish, spreading it evenly.

Step 2: Make the Crumble Topping

1. Mix the Flour and Butter: In a separate bowl, combine the plain flour and chilled, diced butter. Use your fingertips to rub the butter into the flour until the mixture resembles breadcrumbs.
2. Add Sugar and Oats: Stir in the golden brown sugar, rolled oats (if using), and a pinch of salt. Mix until everything is well combined.
3. Crumble the Mixture: Sprinkle the crumble topping evenly over the apples in the baking dish. It's fine if some apple peeks through; it adds to the rustic charm.

Step 3: Bake the Crumble

1. Preheat the Oven: Preheat your oven to 180°C (350°F) or 160°C (320°F) for fan ovens.
2. Bake: Place the baking dish in the oven and bake for approximately 30-40 minutes, or until the topping is golden brown and the apples are bubbling.
3. Serve: Once baked, remove the apple crumble from the oven and allow it to cool for a few minutes before serving.

Tips for Perfecting Your Apple Crumble

To ensure your Delia Smith apple crumble turns out perfectly every time, consider these helpful tips:

- Choose the Right Apples: Cooking apples like Bramley are ideal for crumbles due to their tartness and ability to break down during cooking. You can also mix in some sweeter apples for added flavor.
- Adjust Sweetness: Depending on the tartness of your apples, you may want to adjust the amount of sugar used in the filling. Taste the apple mixture before adding it to the baking dish.
- Texture of the Topping: For a crunchier topping, add rolled oats or chopped nuts. You can also experiment with different types of sugars for varying flavors.
- Serving Suggestions: Serve warm with a scoop of vanilla ice cream, custard, or whipped cream for an indulgent treat.

Variations on Delia Smith's Apple Crumble

While Delia Smith's classic apple crumble is delightful on its own, there are numerous

variations you can try to give it a unique twist.

1. Mixed Fruit Crumble

Combine apples with other fruits such as pears, berries, or stone fruits like peaches and plums. This blend will create a delightful medley of flavors and textures.

2. Spiced Apple Crumble

Add a little extra warmth to your crumble by incorporating spices such as nutmeg, ginger, or allspice into the apple filling. This variation is perfect for autumn and winter.

3. Nutty Crumble Topping

Incorporate chopped nuts such as walnuts, pecans, or almonds into the crumble topping for added texture and a nutty flavor. Toasting the nuts beforehand can enhance their flavor.

4. Gluten-Free Crumble

To make a gluten-free version, substitute plain flour with a gluten-free flour blend. Ensure that the rolled oats you use are certified gluten-free if you decide to include them.

5. Vegan Apple Crumble

For a vegan option, replace the butter in the crumble topping with a plant-based alternative, such as coconut oil or vegan butter. Make sure to check that the sugar used is vegan-friendly.

Storing and Reheating Your Apple Crumble

If you have leftovers or want to prepare your apple crumble ahead of time, storing and reheating it properly is key.

Storing

- At Room Temperature: If you plan to eat the crumble within a day, you can cover it with

foil or cling film and leave it at room temperature.

- In the Refrigerator: For longer storage, refrigerate the crumble in an airtight container for up to 3-4 days.

Reheating

1. Oven Method: Preheat your oven to 180°C (350°F). Place the crumble in an oven-safe dish, cover with foil to prevent over-browning, and heat for about 15-20 minutes until warmed through.

2. Microwave Method: For a quick reheat, microwave individual portions for 30-60 seconds until heated to your liking. Note that the topping may become softer using this method.

Conclusion

Delia Smith's apple crumble recipe is a comforting and delicious dessert that is easy to make and sure to impress family and friends. With its simple ingredients and straightforward instructions, this dish is perfect for both novice and experienced cooks. Whether enjoyed on its own or paired with ice cream or custard, this classic dessert will warm your heart and satisfy your sweet tooth. So gather your ingredients, follow the steps, and indulge in a slice of nostalgia with Delia Smith's apple crumble!

Frequently Asked Questions

What are the main ingredients in Delia Smith's apple crumble recipe?

The main ingredients include cooking apples, sugar, flour, butter, and oats.

How long does it take to prepare Delia Smith's apple crumble?

It typically takes about 15-20 minutes to prepare the ingredients before baking.

What type of apples does Delia Smith recommend for the crumble?

Delia often recommends using Bramley apples for their tartness and texture.

Can I make Delia Smith's apple crumble gluten-free?

Yes, you can substitute regular flour with gluten-free flour to make it gluten-free.

What is the baking temperature and time for Delia Smith's apple crumble?

Bake at 190°C (375°F) for about 30-40 minutes or until the topping is golden brown.

Is it possible to add spices to Delia Smith's apple crumble recipe?

Yes, cinnamon or nutmeg can be added for extra flavor according to personal preference.

What can I serve with Delia Smith's apple crumble?

It is delicious when served warm with custard, cream, or vanilla ice cream.

Can I prepare Delia Smith's apple crumble ahead of time?

Yes, you can prepare the crumble topping and apple filling in advance and assemble them just before baking.

How can I make the topping extra crunchy in Delia Smith's apple crumble?

Adding oats or nuts to the crumble mixture can enhance the crunchiness of the topping.

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