

Apple crumble with the thermomix

Apple crumble with the thermomix

3 min	3 min 30 min	3 min 30 min 33 min	3 min 30 min 33 min 0/10
3 min 30 min 33 min 0/10 5	3 min 30 min 33 min 0/10 5 5	3 min 30 min 33 min 0/10 5 5 20	

3 min 30 min 33 min 0/10 5 5 20

150g of flour
100g of butter
80g of brown sugar
5 apples
Cinnamon

**150g of flour
<span itemprop="**

Preheat the oven to 200°C

Preparation of the Thermomix crumble dough :

Â»

Place the butter, brown sugar, and flour in the Thermomix bowl and set for 1 minute 30 seconds at speed 7.

Preparation of the apple ramekins :

Â»

Peel and cut the apples into pieces, then place them in small ramekins.

Â»

Sprinkle with cinnamon.

Baking the easy apple crumble :

Â»

Crumble and sprinkle the mixture of butter, sugar, and flour over the apples to make it nice and crunchy.

Â»

Bake the ramekins or small serving dishes for approximately 30 minutes.

Allow it to cool before enjoying. It's a delight. Yum ;)