

Apple crumble with the thermomix

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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
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Preheat the oven to 200°C

Preparation of the Thermomix crumble dough :

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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 :

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

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Sprinkle with cinnamon.

Baking the easy apple crumble :

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

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

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