



CHERRY APPLE CRUMBLE WITH MARZIPAN

Prep: 20mn – Oven: 40 min – Serves 4 – Easy

For the filling:

3 apples (Braeburn)
350g canned cherries, drained
80g sugar
juice of ½ lemon
1 tbsp flour

For the crumble:

80g chilled butter
50g flour
75g marzipan
50g oats

1. Peel and core the apples and cut into bite sized chunks. Put the apples and cherries into a bowl, mix with the sugar and lemon juice and set aside.
2. Preheat the oven to 180°C fan.
3. Make the crumble by cutting the butter into small cubes. Put into a bowl and add the flour. Rub the mixture between your hands until it resembles rough breadcrumbs. Cut 75g marzipan into very small cubes, add to the flour with the oats. Mix into a crumbly dough.
4. Drain the liquid at the bottom of the bowl with the apples and cherries and add a tablespoon of flour. Distribute between four small greased oven-proof dishes Top with the crumble mix.
5. Bake for 40 minutes. Serve with custard or vanilla ice cream.