



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk
Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Apple Pie Crumble Blondies



Ingredients

Crumble

½ Cup (110g) Butter, cold and cubed
¼ Cup (50g) Brown sugar
¼ Cup (50g) Sugar
½ Tsp. Cinnamon
1 Cup (125g) Plain flour

Blondie Base

1 ¼ Cups (155g) Plain flour
2 Tsp. Cinnamon

½ Tsp. Nutmeg
½ Tsp. Salt
½ Tsp. Baking soda
½ Cup (115g) Unsalted butter, melted
½ Cup (110g) Brown sugar
¼ Cup (80g) Maple syrup
1 Egg
1 Tbsp. Vanilla extract
2 Apples, cored and grated/finely diced
1 Tbsp. Lemon juice

Method

- **For the crumble:** in a bowl, add the butter, brown sugar, sugar, cinnamon and flour. Use a fork incorporate all of the ingredients until a coarse crumb forms. Chill until ready to use.
- **For the blondie base:** in a bowl, add the flour, cinnamon, nutmeg, salt, and baking soda, stir to combine.
- In a second (large) bowl, add the butter, sugar, and maple syrup. Whisk until fully incorporated,
- Add the egg and vanilla and mix until fully incorporated.
- Add half of the flour mixture, and mix until just combined. Add the second half of the flour mixture and mix until there are streaks of flour still showing, making sure to not overmix.
- Pour the lemon juice over the apples then gently fold the apples into the batter.
- Spread batter evenly into a greased 9-inch (23 cm) square cake pan. (Note: we increased the blondie quantities by 50% and used the silver anodised AGA half-size traybake tin lined with bake-o-glide. [Use same crumble quantities.]
- Sprinkle crumble mixture over the top, creating different size crumble pieces by squeezing some small clumps together in your hands for varying texture.

AGA (2 oven): Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2nd set of runners.

AGA (3 and 4 oven): Bake on the first set of runners (up) in the baking oven.

Everhot: put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 25 minutes or until a skewer comes out clean. (You may need to cover with foil for the last 5 minutes to stop over-browning the topping.)

Cool, slice and serve.