

**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

Cinnamon kissed apple n' berry crumble

Ingredients: (makes 3 individual portions)

- 2 apple
- 1/4 cup fresh or frozen blackberries or blueberries
- 1/2 tsp. cornstarch
- 1/8 cup (28g) granulated sugar
- 23g all-purpose flour
- 38g brown sugar
- 1/4 cup old-fashioned rolled oats
- 1/8 cup chopped almonds
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground ginger
- 2 Tbs. unsalted butter, melted

How to:

1. Preheat an oven to 165C/325°F.
2. Peel, core and thinly slice the apples.
3. In a bowl, stir together the berries, apples, cornstarch and granulated sugar. Divide the fruit mixture into three 3" ramekins.
4. In a bowl, stir together the flour, brown sugar, oats, almonds, cinnamon and ginger. Drizzle with the melted butter and toss with a fork to combine. Sprinkle the crumble mixture evenly over the fruit. Bake until golden and crisp, 20 to 25 minutes. Serve warm with whipped cream or vanilla ice cream.

If serve with cream, simply whip up some heavy cream with touch of sugar and cinnamon to soft peak.

~~Bon Appetite~~