

# Apple & Blackberry Crumble Cake

## Ingredients:

2 apples peeled cored & sliced  
Half lemon  
150g blackberries  
150g butter  
75g caster sugar  
75g dark muscovado sugar  
3 large eggs  
85g plain flour  
1 1/2 tsp baking powder  
100g ground toasted hazelnuts (or ground almonds)

## For the crumble:

50g cold butter  
50g plain flour  
60g demerara or golden caster sugar  
2 tbsp rolled oats  
Pinch ground cinnamon

You will need a deep loaf tin lined with baking parchment.

## Method:

Squeeze the lemon over sliced apples, mix with blackberries. Beat butter & sugar together until light and pale in colour. Whisk eggs & add little at a time to mixture beating well  
Add sifted flour & baking powder, and hazelnuts in 2-3 batches. Transfer to the tin & scatter apples & blackberries on top, pushing lightly down into mixture.  
Make crumble- rub butter & flour together. Stir in sugar, oats & cinnamon and scatter over top of cake  
Bake 180c gas 4 for about 1 hour (or until skewer relatively clean, the cake should be slightly moist). Cool & store wrapped in foil.