

HOW TO USE · APPLE PIE SPICE

EASY SPICED APPLE CRUMBLE

Warm, sweet and comforting. Spice the apples and the topping.

SERVES	PREP	COOK
6	20 min	35–40 min

INGREDIENTS

- 1 kg apples (about 6), such as Granny Smith, peeled and sliced
- Apple Pie Spice: 2 tsp in total (1½ tsp in the apples, ½ tsp in the crumble)
- 2 tbsp brown sugar and 1 tbsp lemon juice, for the apples
- 1 cup (150 g) plain flour
- ½ cup (45 g) rolled oats
- ½ cup (95 g) brown sugar
- 125 g cold butter, cubed
- To serve: ice cream, custard or cream



METHOD (oven)

1. Heat the oven to 180°C fan-forced and grease a 2-litre baking dish.
2. Toss the apples with the lemon juice, 2 tbsp brown sugar and 1½ tsp Apple Pie Spice. Spread in the dish.
3. Mix the flour, oats, ½ cup brown sugar and ½ tsp Apple Pie Spice in a bowl.
4. Rub in the butter with your fingertips until it looks like coarse crumbs with a few bigger clumps.
5. Scatter the crumble evenly over the apples. Don't press it down.
6. Bake 35–40 minutes, until golden on top and the juices bubble at the edges.
7. Stand 10 minutes, then serve warm with ice cream, custard or cream.

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AIR FRYER METHOD

160°C · 15–20 min

Mini crumbles in ovenproof ramekins

1. Make the apples and crumble as above, then fill 4 small ovenproof ramekins that fit your basket.
2. Heat the air fryer to 160°C. Add the ramekins, spaced apart.
3. Cook 15–20 minutes, until golden and bubbling. Cover loosely with foil if the tops brown too fast.
4. Stand 5 minutes. The ramekins are very hot, so lift them out with tongs or a cloth.

BBQ / GRILL OPTION

180°C · 20–25 min

Spiced apples in foil on a hooded BBQ

1. Core 4 apples and score the skin around the middle. Set each on a square of foil.
2. Fill the centres with 1 tsp butter, 2 tsp brown sugar and ¼ tsp Apple Pie Spice. Wrap loosely.
3. Cook over indirect heat at about 180°C, lid down, 20–25 minutes, until soft.
4. Open carefully (hot steam) and serve with ice cream or yoghurt.

SMOKER OPTION

160–175°C · 50–60 min

Crumble in a cast-iron pan or foil tray

1. Set the smoker to 160–175°C with a mild wood such as apple or cherry. Go light on smoke.
2. Build the crumble in a cast-iron pan or foil tray, as on the front.
3. Cook 50–60 minutes, until golden on top and bubbling at the edges. Stand 10 minutes.

OTHER WAYS TO USE IT

→ Stir ¼–½ tsp through porridge, overnight oats or yoghurt with a little honey.

→ Add 1–2 tsp to muffin, cake, banana bread or pancake batter.

→ Toss with butter and sugar on toast, or dust over whipped cream or coffee.

SALT-FREE BLEND Apple Pie Spice has no salt or sugar, so sweeten (and add a pinch of salt to baking) to taste.