

Cox's Apple & Blackberry Scrumble

Serves: 6 people

Takes 15 minutes to make and 55 minutes cooking time

Ingredients:

- 1kg English Cox apples, peeled, cored and cubed
- 4 tbsp apple juice
- 200g plain flour
- 1 tsp baking powder
- 50g butter
- 125g light brown muscovado sugar
- 142ml soured cream
- 1 medium egg, beaten
- 2 x 150g packs blackberries
- 50g hazelnuts, roughly chopped

Method:

1. Plan the apples in a pan with the apple juice and simmer gently together for 15 minutes until the apples have softened.
2. Meanwhile preheat the oven to 180°C, gas mark 4. Place the flour and baking powder in a large bowl and rub in the butter using your fingertips. Stir in 75g of the sugar, the soured cream and the beaten egg.
3. Spoon the softened apples and their juices into an ovenproof dish and stir in the blackberries. Spoon over the scone topping – don't worry if it doesn't cover the filling completely and there are some small gaps.
4. Mix together the hazelnuts and the remaining sugar, and sprinkle over the top. Bake for 30-40 minutes until the topping is risen and golden, and the juices are bubbling (cover the dish loosely with foil if it is getting too dark). Leave to stand for 5 minutes, then serve with either custard or vanilla ice-cream.