

# Budget Recipes

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# Apple Crumble



- Serves 4
- 10 mins to prepare and 50 mins to cook
- 335 calories / serving
- Freezable

# Apple Crumble



- **Ingredients**

- 650g Bramley cooking apples, peeled, cored and diced into small chunks
- 2 tbsp caster sugar
- 1 tsp vanilla
- 110g self-raising flour
- 40g demerara sugar, plus 1 tbsp for sprinkling
- 40g cold salted butter, diced
- 2 tbsp rolled oats
- custard, cream or ice cream to serve

# Apple Crumble



## Method

1.Heat oven to gas 6, 200°C, fan 180°C.

2.Place the Bramley apples, caster sugar, vanilla and 1½ tbsp of water in a saucepan and gently cook for a few minutes until the apples have softened. Taste and add a little more sugar if needed, depending on how tart the apples are. Transfer to a greased ovenproof dish.

3.Place the flour, demerara sugar and butter into a mixing bowl and rub with your fingertips until it resembles breadcrumbs. Stir in the oats. Scatter onto the apples and then sprinkle the extra sugar on top. Bake for 40-45 mins until golden and bubbling. Serve with custard, cream or ice cream.

Freezing and defrosting guidelines

Allow to cool completely. Wrap well in clingfilm and tin foil (to prevent freezer burn) and freeze for up to 3 months.

Loosen the tin foil and clingfilm but leave to defrost in packaging at room temperature for several hours before serving. If you wish to serve the baked goods warm, place on a baking sheet for 10 minutes in a moderate oven.

# Caprese pizza



- Serves 4
- 12 mins to prepare and 8 mins to cook
- 241 calories / serving
- Healthy

# Caprese Pizza



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## • **Ingredients**

- 4 mini tortillas
- 20g (3/4oz) tomato purée
- 2 x 125g pack mozzarella, drained and sliced
- 250g (8 3/4oz) vine tomatoes, sliced into rounds
- 20g (3/4oz) pine nuts
- 1 x 30g pack basil, stalks discarded
- 1 garlic clove, crushed
- 20ml olive oil
- 20g (3/4oz) Italian hard cheese, finely grated

# Caprese Pizza



## Method

Preheat the oven to gas 6, 200°C, fan 180°C. Put the tortillas on 2 large baking sheets lined with nonstick baking paper and spread with the tomato purée.

Arrange the mozzarella slices and tomatoes on top of the tortilla. Bake in the oven for 6-8 mins, until the cheese has melted and the edges of the tortillas are golden.

Meanwhile, blitz the pine nuts, most of the basil leaves, garlic, oil and hard cheese in a food processor to make a pesto.

Remove the pizzas from the oven, spoon over the pesto and garnish with the remaining basil leaves. Serve immediately.