



## Apple & Hazelnut Crunch

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 35-40 mins

### Ingredients

1 Kg Eating apples (weight before peeling)  
30g Unsalted butter  
50g Caster sugar  
200g Plain Flour  
200g Unsalted Butter  
1/2 tsp Bicarbonate of soda  
200g Soft light brown sugar  
150g Porridge oats  
50g Finely Chopped hazelnuts

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### Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9inch or 23cm square cake tin with parchment paper.
- Peel, core and chop the apples into small chunks.
- In a medium sized pan put the prepared apples, butter and sugar. On a low heat mix until the butter and sugar have melted then let it simmer until most of the liquid has evaporated. Set aside to cool.
- Put the flour, bicarbonate of soda, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
- Add the porridge oats and rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with your fingers until it is level.
- Add the cooled apple mixture and flatten until level.
- Finally add the hazelnuts to the remaining oat mix and sprinkle on top of the apple mixture and gently flatten.
- Then bake in the pre-heated oven for 35-40 minutes.
- Leave to cool in the tin before cutting into slices.