



Homemade Apple Crumble with Vanilla Ice Cream

Delicious apple crumble with Alpro Vanilla Ice Cream

Preparation

1. Preheat the oven to 180°C.
2. Chop the apples into chunks and remove the core.
3. Place the apple chunks into a roasting tin or ovenproof dish, add the cinnamon stick, and sprinkle a dash of lemon juice on top.
4. Mix the margarine with the oats, ground nuts, sugar, salt and almond flakes until you have a nice texture of chunky breadcrumbs.
5. Next, scatter the crumble mixture on top of the apples and bake for 30 to 40 minutes, until the apples are tender and the crumble is brown and crisp.
6. Serve the apple crumble whilst it is warm, topped with a spoonful of Alpro Vanilla Ice Cream – Yummy!



4 portions



35min

Ingredients

- 500g Alpro Vanilla Ice Cream
- 3 apples
- 1/2 lemon
- 2 cinnamon sticks
- 200g margarine
- 100g ground almonds or hazelnuts
- 100g almond flakes
- 100g oats
- 75g granulated sugar
- Pinch of salt

Made with

Vanilla Ice Cream

