



Campfire Crumble

 2 servings  35 minutes

INGREDIENTS

2 apples
handful of berries
half a block of butter (125g)
1 cup flour + 2 tbsp (or use
oats if you don't have flour)
1/4 cup sugar
golden syrup

NOTES

Who says you need an oven for dessert? This campfire crumble is proof that the best treats come with a smoky flavour and starry skies. 🌌⭐

DIRECTIONS

1. Build up your campfire until it's hot and ready to cook on.
2. Peel and slice the apples and add them to a frying pan with a handful of seasonal berries.
3. Add a splash of water and let the fruit stew over the fire for about 10 minutes.
4. Whilst the fruit is cooking, cube the butter and add it to a mixing bowl with flour (or oats) and sugar.
5. Use your fingertips to rub the mixture together until it forms a crumble.
6. Spoon the stewed fruit into glasses, then rinse out the pan.
7. Cook the crumble mix in the pan, stirring until golden brown.
8. Top the fruit with the crumble, drizzle with golden syrup, and enjoy! Delicious.

