

If you watched the It's Christmas! - Live Lesson, why not try making Jimmy Doherty's festive **Christmas crumble**?

You will need:

- 200g plain flour
- 100g butter
- 200g of leftover Christmas pudding (*If you have a nut allergy, you can use a nut free Christmas pudding*)
- Two large cooking apples or one jar of cooked apples
- 2 tablespoons of cranberry sauce
- 150g of Demerara sugar
- 50g ground almonds (*If you have a nut allergy, you can make this recipe without almonds*)



Instructions:

Pre-heat oven to 180° C.

Grease a large deep baking dish.

Rub the butter and flour together with fingers tips until it resembles breadcrumbs stir in sugar and almonds (*or no almonds if you have a nut allergy*).

Break up the Christmas pudding into the crumble mix stirring gently until all combined.

Peel, core, and thickly sliced the apples and tip on the cranberry sauce, mixing together with your hands to ensure all the apples are coated in the sauce.

Spoon the crumble on top of the fruit.

Bake for 40 minutes or until browned.

Serve with ice cream or cream.

