

Recipe of the month with Workforce

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Apricot Crumble

FRUIT - 300g Apricot

METHOD - De-stone and cut apricots into thin wedges, then placed to the side, for use later.

CRUMBLE INGREDIENTS

200g Plain Flour
125g Butter unsalted
100g Sugar
Pitch of salt

METHOD

- Mix all crumble ingredients together in a bowl, while using your hands to form a crumble, and then place to the side for use later.

DOUGH INGREDIENTS

250g	Plain Flour	1/2tsp	Baking Powder
75g	Butter	60g	Sugar
1ea	Egg	125mls	Milk

METHOD

- Sift flour and baking powder into a bowl
- In a separate bowl, cream the butter, eggs and sugar, until a smooth creamy texture.
- Add the sifted ingredients, combine, and then knead into smooth dough.
- Roll onto a crease proof baking tray.
- Fork the dough, in order for the base to cook and rise consistently.
- Place sliced apricot wedges uniformly, covering the whole of the base dough.
- Cover with the pre-prepared crumble.
- Place into a preheated oven at 180-200.c for 25 minutes.
- Once cooled, turn out and serve.

Serve as sliced portions. Apricot crumble can be served with custard, and your choice of ice-cream.

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