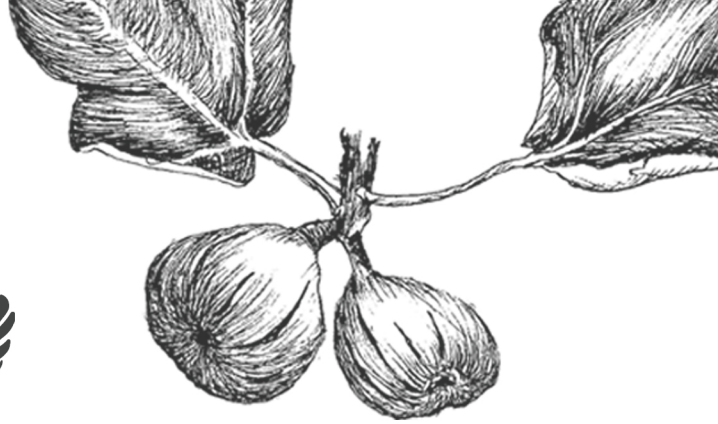

COWDRAY 'ORCHARD' CRUMBLE

Ingredients

Preheat oven to 180C

- *750g Bramley Apple, peeled & sliced*
- *2 tbsp Cowdray Honey*
- *300g Figs, cut into quarters*
- *350g Blackberries*
- *200g Plain Flour*
- *100g Rolled Oats*
- *175g Unsalted Butter, cut into small pieces*
- *100g Soft Brown Sugar*

Put the flour in a bowl with a pinch of salt, then rub in the butter with your fingertips to form crumbs. Stir in the sugar and oats with a fork, and chill until needed.

Tip the apples and Cowdray Honey into a large saucepan with 50ml water. Cook on a medium heat stirring occasionaly, for around 5 mins, until the apples have softened. Stir in the figs and blackberries, and transfer into a baking dish.

Scatter over the crumble and bake for 45-55 mins until the topping is golden and the fruit is bubbling. We recommend serving with a generous spoonful of Jersey Cream from the Cowdray Farm Shop.