



IN THE KITCHEN

Apple crumble sundae

Ingredients:

- 2 tablespoons of butter
- 4 Granny Smith apples (cored and diced)
- 1 teaspoon of ground cinnamon
- 2 tablespoons of light brown sugar
- 8 scoops of vanilla ice cream
- 2 ginger nuts biscuits (crushed)

You'll also need:

- A small saucepan

IN THE KITCHEN - Apple crumble sundae

Method:

- Pop the butter into the saucepan and melt over a low heat
- Add the sugar, apples and cinnamon and cook for around 10 minutes until the apples have become soft but still hold their shape
- Divide the mixture between four bowls and add 2 scoops of ice cream to each bowl
- Crumble the biscuits and sprinkle on top of the sundae, then enjoy

TOP TIP:

Not all apples cook well. Look online to find out which varieties are 'cooking apples'

