



Apple Crumble

with Cinnamon Honey & Vanilla Ice Cream

Tender baked apples infused with warm cinnamon, topped with a golden buttery crumble and finished with a generous drizzle of Mountain Mist Cinnamon Whipped Honey. Comforting, timeless and made for sharing, it's a dessert that brings warmth to every table.

SERVES 8 | PREP 20 mins | COOK 45 mins | DIFFICULTY EASY

INGREDIENTS

Apple Filling

- 6 Granny Smith apples, peeled, cored and sliced
- 2 tbsp Mountain Mist Cinnamon Whipped Honey
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 1 tbsp plain flour
- Juice of ½ lemon

Crumble Topping

- 150 g plain flour
- 100 g rolled oats
- 100 g brown sugar
- 125 g cold unsalted butter, diced
- Pinch of sea salt

To Serve

- Vanilla ice cream or double thick cream
- 2–3 tbsp Mountain Mist Cinnamon Whipped Honey

METHOD

1. Preheat the oven to 170°C fan-forced (190°C conventional). Lightly grease a medium baking dish.
2. Place the sliced apples into a large bowl. Add the slightly warmed Mountain Mist Cinnamon Whipped Honey, brown sugar, ground cinnamon, vanilla extract, plain flour and lemon juice. Toss gently until the apples are evenly coated.
3. Transfer the apple mixture into the prepared baking dish and spread into an even layer.
4. In a separate bowl, combine the plain flour, rolled oats, brown sugar and sea salt. Rub the cold butter through the mixture with your fingertips until it resembles coarse crumbs.
5. Sprinkle the crumble mixture evenly over the apples without pressing it down.
6. Bake for 40–45 minutes, or until the topping is golden brown and the apple filling is bubbling around the edges.
7. Allow the crumble to rest for 10 minutes before serving.
8. Serve warm with a generous scoop of vanilla ice cream or double thick cream. Finish with a drizzle of slightly warmed Mountain Mist Cinnamon Whipped Honey just before serving.

MOUNTAIN MIST TIP

Warm the Mountain Mist Cinnamon Whipped Honey for a few seconds before drizzling over the hot crumble. The honey gently melts through the crisp topping and into the baked apples, creating a beautifully rich finish.

Gather around the table.