

Apple Crumble Cookies

Makes 20

Hands-on Time 25 minutes plus chilling (overnight)

Baking Time 37 minutes

Ingredients

600g Plain flour
250g Rolled oats
250g Caster sugar
5 tsp Ground cinnamon
1 tsp plus a pinch Fine salt
100g Unsalted butter (chilled) & 250g (softened)
225g Light brown sugar
2 tsp Vanilla extract
2 Eggs, large
1 tsp Bicarbonate of soda
5-6 small Green apples

Equipment

Large mixing bowl
Knife
Baking sheet (ideally aluminium)
Baking parchment
Fork
Freestanding mixer with paddle
Spatula
Clingfilm
Wire rack

Preheat the oven to 180°C/160°C (Fan)/350°F/Gas mark 4.

In a large mixing bowl add 200 grams of flour, 50 grams of oats, 100 grams of caster sugar, 1 teaspoon of cinnamon, and a pinch of salt and combine using your hand.

Cube 100 grams of chilled butter and place the pieces on top of the dry mix.

Using the tips of your thumbs and fingers rub the butter and dry mix together until you have a crumb. I find it's best to roll the cubes of butter in the dry mix to coat them and then squeezing between my fingers until they're flat before doing any rubbing.

Line a baking sheet with parchment and tip the crumble over it. Try to make sure it's as evenly spread out as possible.

Pop the sheet into the oven for 20-25 minutes, stirring halfway with a fork to ensure you get an even bake.

When you have a golden crumble remove the sheet from the oven and set aside to cool.

When you're ready to make the cookies add 250 grams of softened butter, 150 grams of caster sugar, and the light brown sugar to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add the vanilla and eggs and beat for a couple of seconds until combined.

Add the 400 grams of flour, bicarb, 4 teaspoons of cinnamon, and 1 teaspoon of salt, and again beat for a couple of seconds until combined. Scrape the sides down using a spatula to make sure everything is incorporated.

Peel, halve, and remove the cores from the apples. Dice the apple halves up into small pieces.

Add the diced apple along with the remaining 200 grams of oats to the cookie mixture and mix one last time. You shouldn't need to run the mixer for more than half a minute or so. The key thing is not to over-mix.

Put the bowl into the fridge for at least an hour to firm up the dough. It is possible to do this in the freezer to speed things up but don't forget about the dough!

Line a baking sheet with parchment.

Take the crumble you made earlier, break it up using your hands if it has formed clumps.

Remove the bowl and take a portion of the dough and roll into a ball.

Put the ball onto the crumble and roll to completely coat it.

Place the ball onto the baking sheet and repeat until you have used up all of the dough, you are aiming to have 20. At this point if you want to bake the cookies at a later time you could put the dough balls, with the parchment, into a Tupperware

box and freeze. Otherwise, cover the dough balls with clingfilm and leave in the fridge to get really firm, ideally overnight.

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls on the shelf.

Once the oven has warmed up line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for 17 minutes.

When the time is up the cookies should be gloriously golden.

Remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be firm enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool, as tempting as it is to immediately eat them straight from the oven. Like some things in life, patience pays off.

Enjoy!