

# Apple Crumble Cookies

**Makes 16**

**Hands-on Time 25 minutes plus chilling (overnight)**

**Baking Time 38 minutes**

## Ingredients

- 530g plain flour
- 230g rolled oats
- 240g caster sugar
- 4 1/2 tsp ground cinnamon
- 1 tsp plus a pinch fine salt
- 65g unsalted butter (chilled)
- 250g unsalted butter (softened)
- 200g light brown sugar
- 2 tsp vanilla extract
- 2 large eggs
- 1 tsp bicarbonate of soda
- 5-6 small green apples

## Equipment

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

## Method

### 1. Make the Crumble Topping

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- In a large mixing bowl, combine 130g flour, 30g oats, 65g caster sugar, 1/2 tsp cinnamon, and a pinch of salt.
- Cube 65g chilled butter and add it to the dry mix. Rub the butter into the mix using your fingertips until it forms a crumbly texture.
- Line a baking sheet with parchment and spread the crumble evenly over it. Bake for 20-25 minutes, stirring halfway with a fork, until golden. Set aside to cool.

### 2. Make the Cookie Dough

- In a freestanding mixer, beat 250g softened butter, 175g caster sugar, and 200g light brown sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add 400g flour, bicarbonate of soda, 4 tsp cinnamon, and 1 tsp salt. Mix until just combined, scraping down the sides with a spatula.
- Peel, core, and dice the apples into small pieces. Add the diced apples and 200g oats to the dough, mixing briefly to incorporate.

### 3. Shape and Chill the Cookies

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Break the cooled crumble into small pieces. Roll portions of the dough into balls, then coat each ball in the crumble.

- Place the coated balls on a parchment-lined baking sheet. Cover with clingfilm and chill overnight (or freeze for later use).

#### **4. Bake the Cookies**

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 18 minutes until golden.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!