



INDIA HICKS
AN ENTERTAINING STORY

FOREWORD BY BROOKE SHIELDS

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NEW YORK



APPLE AND BLACKBERRY CRUMBLE

Serves 8

Ingredients

6 cups (about 1½ lbs. or 680 g) peeled, cored, and sliced Bramley or other sharp apples
⅓ cup packed brown sugar
1 tbsp. lemon juice
1 cup fresh blackberries
1¼ cups all-purpose flour
6 tbsp. (84 g) cold unsalted butter, cut into small pieces
½ cup granulated sugar

Directions

1. Preheat oven to 375°F (190°C). Add apples, brown sugar, lemon juice, and blackberries to a bowl and mix well. Pour mixture into an 8- or 9-inch round ovenproof pie dish.
2. Sift flour into a mixing bowl and cut in the butter with a pastry blender, two knives, or your fingers until the mixture resembles a coarse meal.
3. Add the granulated sugar to the flour mixture and stir well to combine.
4. Sprinkle the flour mixture over the filled pie dish.
5. Bake in the oven for about 30 minutes, or until bubbling.

OPPOSITE: This basket has been used by many generations. As a child, my mother would have it in hand when blackberry picking, and then me, and now Domino.