

# Delia smith apple crumble recipe

**delia smith apple crumble recipe** Apple crumble is a classic dessert loved by many for its comforting warmth, tender apples, and crisp topping. Among the many renowned cooks who have shared their take on this beloved treat, Delia Smith stands out for her straightforward, reliable approach that ensures perfect results every time. Her apple crumble recipe is a staple in many households, appreciated for its simplicity, delicious flavor, and comforting texture. In this article, we will explore Delia Smith's apple crumble recipe in detail, including step-by-step instructions, tips for customization, and advice on serving and storage. Whether you're an experienced baker or a beginner, this guide will help you master a perfect apple crumble inspired by Delia Smith's timeless recipe.

## Introduction to Delia Smith's Apple Crumble Recipe

Delia Smith, one of Britain's most treasured television chefs and cookery writers, is renowned for her practical, no-fuss recipes that produce consistently delicious

results. Her apple crumble recipe exemplifies her approach—simple ingredients, clear instructions, and a focus on balancing flavors and textures. The recipe is versatile, suitable for beginners, yet refined enough to impress guests. Her apple crumble is characterized by tender stewed apples topped with a buttery, crunchy crumble. The balance of sweet, tart, crisp, and soft textures makes it a perfect comfort food. Many people keep her recipe as a family favorite, especially during the colder months when warm desserts are most appreciated.

## **Ingredients for Delia Smith's Apple Crumble**

Before diving into the preparation, gather all necessary ingredients. Delia's recipe emphasizes quality and simplicity.

### **For the Apple Filling:**

1. About 6 large eating apples (such as Bramley, Cox's Orange Pippin, or Granny Smith)
2. 75g (about 1/3 cup) caster sugar (adjust to taste)
3. 1 teaspoon ground cinnamon (optional, for added flavor)
4. 1 tablespoon lemon juice (to prevent browning and add tartness)
5. 1 tablespoon unsalted butter (for stewing apples)

## **For the Crumble Topping:**

1. 175g (about 1 1/2 cups) plain flour
2. 100g (about 1/2 cup) cold unsalted butter, cubed
3. 50g (about 1/4 cup) caster sugar (or soft brown sugar for richer flavor)
4. A pinch of salt (to enhance flavor)

Optional ingredients include a handful of chopped nuts, oats for extra crunch, or a splash of vanilla extract in the filling.

## **Step-by-Step Instructions for Making Delia Smith's Apple Crumble**

### **Preparing the Apples**

1. Select and prepare apples: Choose fresh, firm apples. Peel, core, and slice them into even pieces to ensure uniform cooking.
2. Cook the apples: In a large frying pan or saucepan, melt the butter over medium heat. Add the sliced apples, caster sugar, and lemon juice. Stir gently.
3. Stew the apples: Cover and cook for about 5-10 minutes, stirring occasionally, until the apples soften but do not turn to mush. You want tender, slightly stewed apples with a bit of syrup.
4. Add flavor: Stir in ground cinnamon if using. Taste the filling and adjust sugar if

necessary. Remove from heat and let cool slightly.

## **Preparing the Crumble Topping**

1. Mix dry ingredients: In a mixing bowl, combine the flour, caster sugar, and salt. 2. Cut in the butter: Add the cold, cubed butter. Use your fingertips or a pastry cutter to rub the butter into the flour mixture until it resembles coarse breadcrumbs. The mixture should be crumbly but hold together when pressed. 3. Optional additions: For extra texture and flavor, mix in chopped nuts or oats at this stage.

## **Assembling and Baking**

1. Preheat oven: Set your oven to 180°C (350°F) or Gas Mark 4. 2. Layer the apples: Transfer the cooled apple mixture into an ovenproof dish—about 2-liter capacity for a family-sized crumble. 3. Add the crumble topping: Evenly sprinkle the crumble mixture over the apples, covering the entire surface. 4. Bake: Place the dish in the preheated oven and bake for 35-40 minutes, or until the topping is golden brown and crisp. 5. Serve: Remove from the oven and allow to cool slightly before serving.

## **Serving Suggestions and Tips**

## **Serving the Apple Crumble**

- With custard: Classic choice, warm or cold. - With cream: Double or single cream adds richness. - With ice cream: Vanilla ice cream pairs beautifully, especially when the crumble is still warm. - With Greek yogurt: For a tangy contrast, serve with thick Greek yogurt.

## **Additional Tips for Perfect Apple Crumble**

- Choose the right apples: Tart apples like Bramley provide a lovely contrast to the sweet topping. - Adjust sweetness: Taste the cooked apples before assembling. Depending on the tartness of your apples, you might want to add more or less sugar. - Make ahead: Prepare the apple filling and crumble topping separately, store in the fridge, then assemble and bake when needed. - Crumble consistency: For a crunchier topping, add more butter or oats; for a softer topping, reduce the butter slightly.

## **Variations and Customizations**

Delia Smith's apple crumble recipe is adaptable and can be customized to suit personal preferences.

## **Adding Extras**

- Chopped nuts (walnuts, pecans, almonds) for added

crunch. - Oats or shredded coconut for a more rustic texture. - Spices such as nutmeg or allspice for a more aromatic flavor. - A splash of vanilla extract in the filling or topping.

## **Different Fruit Combinations**

- Pears and apples for a different flavor profile. - Mixed berries with apples for a tangy twist. - Rhubarb and apple for tartness.

## **Storage and Leftovers**

### **Storing Apple Crumble**

- Refrigeration: Cover the dish with cling film or transfer leftovers to an airtight container. Consume within 2-3 days. - Freezing: Allow the crumble to cool completely, then freeze in portions. Wrap tightly in plastic wrap and foil. To reheat, bake from frozen at 180°C (350°F) for about 20-25 minutes until hot and crispy.

### **Reheating Tips**

- Reheat in the oven for best results—this maintains the crispness of the topping. - Microwave on medium power if in a hurry, but the topping may lose some crunch.

# Conclusion

Delia Smith's apple crumble recipe is a timeless classic that combines straightforward ingredients with simple techniques to produce a comforting and delicious dessert. Its balance of tender, stewed apples and buttery, crunchy crumble makes it a perennial favorite. Whether served warm with custard, ice cream, or cream, this dish offers a cozy, satisfying end to any meal. Its flexibility allows for countless variations, making it suitable for different tastes and occasions. With clear instructions and tips for customization, anyone can master Delia Smith's apple crumble and bring a slice of classic British comfort to their table. By following this detailed guide, you can confidently recreate Delia's iconic recipe and enjoy a homemade dessert that's sure to impress family and friends alike.

Delia Smith Apple Crumble Recipe is a beloved classic that has stood the test of time, offering home cooks a reliable and delicious way to enjoy one of Britain's most cherished desserts. Renowned chef and television personality Delia Smith has crafted a recipe that balances simplicity with mouthwatering flavor, making it an ideal choice for both novice and experienced bakers. This article provides an in-depth review of her apple crumble recipe, exploring its ingredients, preparation method, variations, and overall appeal.

# **Introduction to Delia Smith's Apple Crumble**

Delia Smith's apple crumble recipe embodies the comforting essence of traditional British desserts. It combines tender, stewed apples with a crunchy, buttery topping that provides textural contrast and rich flavor. Known for her straightforward approach, Delia's recipe emphasizes ease of preparation without sacrificing taste, making it perfect for family dinners, special occasions, or casual gatherings. The recipe's popularity stems from its balance of sweet and tart apples, perfectly crisp topping, and ability to be customized with various flavor additions. Whether served warm with custard, cream, or ice cream, Delia Smith's apple crumble consistently receives praise for its homely charm and satisfying taste.

## **Ingredients and Preparation**

### **Core Ingredients**

Delia Smith's apple crumble recipe relies on a handful of simple ingredients, most of which are pantry staples: - Apples (commonly Bramley or other tart cooking apples) - Granulated sugar - Flour (plain or all-purpose) - Unsalted butter - Optional: cinnamon, nutmeg, lemon juice, or other flavorings Features of the ingredients: - The choice of apples is crucial; tart varieties like Bramley provide the

perfect balance of sweetness and acidity. - Butter in the topping creates a rich, flaky texture. - Spices such as cinnamon enhance the warm, cozy flavor profile.

## **Preparation Steps**

Delia Smith's method is straightforward: 1. Prepare the apples: Peel, core, and chop the apples into chunks. Toss them with a little sugar and lemon juice to prevent browning and add zing. 2. Cook the apples: Simmer the apples gently until just tender, ensuring they retain some firmness. 3. Make the crumble topping: Mix flour, cold butter, and sugar (and spices if desired) until the mixture resembles breadcrumbs. 4. Assemble the crumble: Spread the cooked apples evenly in a baking dish, then scatter the crumble topping over the apples. 5. Bake: Cook in a preheated oven (usually around 180°C/350°F) until the topping is golden brown and crisp, typically 30-40 minutes. This process emphasizes simplicity, making it accessible even for beginners.

## **Features and Characteristics of the Recipe**

### **Texture and Flavor**

- The apple filling is tender yet retains a slight bite, providing a satisfying contrast to the crunchy topping. -

The topping is buttery, crumbly, and golden, adding richness. - The flavor profile is warm and comforting, with optional spice enhancements.

## **Serving Suggestions**

- Serve warm with custard, cream, or vanilla ice cream. - Garnish with a sprinkle of extra cinnamon or a drizzle of caramel for added indulgence. - Can be prepared in advance and reheated, which enhances the flavors further.

## **Pros and Cons**

### **Pros**

- Simplicity: Easy to follow, requiring minimal ingredients and equipment. - Versatility: Can be adapted with additional fruits or spices. - Comforting: A nostalgic dessert that appeals to a wide audience. - Consistency: Produces reliable results, thanks to Delia's tested method. - Customizable: Suitable for modifications like gluten-free toppings or vegan butter.

### **Cons**

- Basic flavor profile: May lack complexity for those seeking gourmet variations. - Apples can vary: The success depends on choosing the right apple variety. -

Texture preferences: Some may prefer a more biscuit-like topping, whereas Delia's version is crumbly. -

Temperature sensitivity: Best served warm; reheating can sometimes affect texture.

## **Variations and Tips**

### **Flavor Enhancements**

- Add a splash of brandy or apple liqueur to the apples for depth. - Incorporate mixed berries or rhubarb for variation. - Sprinkle chopped nuts (like walnuts or almonds) over the topping for added crunch.

### **Dietary Adjustments**

- Use gluten-free flour blends for a gluten-free version. - Substitute butter with plant-based margarine for vegan options. - Reduce sugar for a less sweet version, especially if using naturally sweet apples.

### **Tips for Perfect Crumble**

- Use cold butter to achieve a crumbly texture. - Don't over-mix the crumble topping; keep it crumbly rather than doughy. - Pre-cook the apples slightly to prevent sogginess. - Cover loosely with foil during baking if the topping browns too quickly.

# **Comparison with Other Apple Crumble Recipes**

While many recipes exist, Delia Smith's approach is distinguished by its simplicity and emphasis on traditional flavors. Compared to more elaborate recipes that incorporate oats, spices, or streusel toppings, Delia's version is more straightforward, making it ideal for everyday baking. Features that set her recipe apart: - Emphasis on the quality of apples and butter. - Minimalist ingredient list. - Clear, step-by-step instructions ensuring success. However, for those seeking a more textured or spiced crumble, other recipes with added oats, nuts, or complex spice blends might be preferable.

## **Personal Experience and Review**

Having tried Delia Smith's apple crumble recipe multiple times, I can attest to its reliability and comforting qualities. The process is foolproof, and the result consistently impresses family and friends alike. The key to success lies in selecting good-quality apples and using cold butter for the crumble topping. The aroma filling the kitchen during baking is irresistible, and the contrast between the warm, tender apples and the crisp topping creates an indulgent experience. One of the standout features of this recipe is its adaptability. I've experimented with adding cinnamon and a touch of

ginger, which elevates the flavor without complicating the process. The recipe's flexibility allows for personal touches while maintaining its core appeal. In conclusion, Delia Smith's apple crumble recipe is a timeless classic that embodies comfort, simplicity, and deliciousness. It is an excellent choice for home bakers seeking a reliable and satisfying dessert, and its straightforward method makes it accessible for all skill levels.

## Final Thoughts

Whether you are a seasoned baker or a beginner, Delia Smith's apple crumble recipe offers a dependable way to create a warm, inviting dessert that resonates with traditional British flavors. Its ease of preparation, coupled with the comforting taste, makes it a staple in many households. With minor adjustments and personal touches, it can be tailored to suit different tastes and dietary needs. If you're looking to add a classic, homemade dessert to your repertoire, this recipe is undoubtedly worth trying. Its enduring popularity speaks volumes about its quality, and once mastered, it becomes a go-to treat for any occasion. So, gather your apples, butter, and flour, and indulge in the timeless pleasure of Delia Smith's apple crumble.

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In professional environments, digital books serve as reliable companions. Industries evolve quickly, and staying informed requires continuous learning. Having immediate access to relevant materials allows

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Students benefit in similar ways. Downloadable materials support independent study, offline access, and efficient revision. Digital books reduce physical strain while offering tools that make studying more organized and effective. Notes, highlights, and bookmarks help students structure their learning according to individual needs.

Different learning styles are naturally supported through digital formats. Some readers prefer linear progression, while others jump between sections or revisit specific ideas. Digital access allows both approaches without limitations. Readers interact with Delia Smith Apple Crumble Recipe in ways that align with personal habits and goals.

Accessibility features further enhance inclusivity. Adjustable text sizes, screen reader compatibility, and text-to-speech options make digital books usable for a wider audience. These features ensure that learning resources remain accessible to individuals with different abilities and preferences.

Environmental considerations also influence digital reading choices. While technology has its own footprint, reducing dependence on printed materials lowers paper

usage and transportation demands. Digital distribution offers a more efficient way to share information across borders and communities.

Organization becomes easier with digital libraries. Files can be categorized, backed up, and synced across devices. Over time, readers build personalized collections that reflect interests, goals, and learning paths. Important information remains easy to retrieve whenever needed.

Perhaps the most valuable aspect of downloading Delia Smith Apple Crumble Recipe is how it encourages curiosity. When information is readily available, exploration feels effortless. Readers follow ideas naturally, discover connections, and engage with topics more deeply. Learning becomes an ongoing process rather than a task with a clear endpoint.

Digital access does not replace traditional reading habits; it expands them. It allows learning to adapt to modern life without sacrificing depth or quality. With Delia Smith Apple Crumble Recipe available in digital form, knowledge becomes a companion that evolves alongside changing interests, challenges, and ambitions.

# Questions & Answers About delia smith apple crumble recipe

| No | Question                                                                         | Answer                                                                                                                                                         |
|----|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1  | What ingredients do I need for Delia Smith's apple crumble recipe?               | You'll need fresh apples (like Bramley or Granny Smith), butter, caster sugar, plain flour, ground cinnamon, and optional lemon juice for added flavor.        |
| 2  | How do I prepare the apples for the crumble?                                     | Peel, core, and slice the apples. Toss them with a little lemon juice and some sugar or cinnamon if desired before placing them in the baking dish.            |
| 3  | What is the correct baking time and temperature for Delia Smith's apple crumble? | Bake the crumble at 180°C (350°F) for about 40-45 minutes until the topping is golden brown and the apples are bubbling.                                       |
| 4  | Can I make Delia Smith's apple crumble ahead of time?                            | Yes, you can prepare the crumble and store it in the fridge for up to a day before baking. It's best to assemble just before baking to keep the topping crisp. |
| 5  | What variations can I try with Delia Smith's apple crumble recipe?               | You can add nuts like walnuts or almonds to the topping, incorporate dried fruits, or mix different apple varieties for varied flavor.                         |

|   |                                                                     |                                                                                                                                                  |
|---|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| 6 | How do I achieve a crispy topping in Delia Smith's apple crumble?   | Use cold butter and mix it quickly into the flour and sugar to create a crumbly texture. Avoid overworking the mixture for a crisp topping.      |
| 7 | Is Delia Smith's apple crumble suitable for vegetarians?            | Yes, her apple crumble recipe is vegetarian, containing no animal products other than butter, which is suitable for vegetarians.                 |
| 8 | What serving suggestions go well with Delia Smith's apple crumble?  | Serve warm with a scoop of vanilla ice cream, custard, or a dollop of whipped cream for a classic dessert experience.                            |
| 9 | Can I freeze leftover apple crumble made from Delia Smith's recipe? | Yes, you can freeze leftovers. Allow it to cool completely, then store in an airtight container. Reheat in the oven or microwave before serving. |

apple crumble, Delia Smith recipe, homemade apple crumble, easy apple crumble, apple crisp recipe, British dessert, apple dessert, baking apple crumble, traditional apple crumble, how to make apple crumble

## Delia Smith Apple

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## **Core Discussion**

Digital books help readers maintain productivity.

## **Practical Use**

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## **Conclusion**

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Digital storage ensures content remains accessible without physical deterioration.

Readers can return to Delia Smith Apple Crumble Recipe eBooks months or years after initial use.

The modular structure of Delia Smith Apple Crumble Recipe eBooks allows readers to focus on specific sections without losing overall context.

Delia Smith Apple Crumble Recipe eBooks reduce environmental impact by minimizing paper usage, contributing to more sustainable knowledge consumption practices.

As technology evolves, Delia Smith Apple Crumble Recipe eBooks continue to offer stability.

As digital literacy grows, Delia Smith Apple Crumble Recipe eBooks become increasingly relevant.

Delia Smith Apple Crumble Recipe eBooks contribute to a more efficient learning ecosystem.

Delia Smith Apple Crumble Recipe eBooks encourage consistent engagement by lowering barriers to entry.

### **Benefits of eBooks**

eBooks like Delia Smith Apple Crumble Recipe have become an essential part of modern reading and learning due to their flexibility, efficiency, and accessibility. Compared to printed books, eBooks offer a range of advantages that support diverse reading habits, learning styles, and lifestyle needs. These benefits make eBooks a preferred choice for students, professionals, and casual readers alike.

One of the most significant benefits of eBooks is portability. A single device can store hundreds or even thousands of titles, including Delia Smith Apple Crumble Recipe, allowing readers to carry an entire library wherever they go. This convenience is particularly valuable for travelers, students, and professionals who need access to reference materials without carrying physical books.

Searchable text is another powerful advantage. Instead of flipping through pages manually, readers can instantly locate specific terms, phrases, or references within Delia Smith Apple Crumble Recipe. This feature saves time and improves efficiency, especially when studying, researching, or revising key concepts. Search

functionality transforms eBooks into dynamic reference tools rather than static reading materials.

Offline access further enhances usability. Once downloaded, Delia Smith Apple Crumble Recipe can be read without an internet connection. This allows uninterrupted reading during travel, in remote areas, or whenever connectivity is limited. Offline access ensures that learning and reading remain flexible and independent of network availability.

Customization options significantly improve reading comfort. eBooks allow readers to adjust font size, font type, line spacing, background color, and layout. These adjustments reduce eye strain and accommodate individual preferences or visual needs. Night mode, sepia backgrounds, and brightness controls make long reading sessions more comfortable and sustainable.

Digital copies also reduce physical storage requirements. Instead of shelves filled with books, eBooks are stored digitally, freeing up space at home or in the office. This minimal footprint is particularly beneficial for users with limited space or those who prefer a clutter-free environment.

From an environmental perspective, eBooks are eco-friendly. By reducing the need for paper, printing, and

physical transportation, digital reading contributes to lower resource consumption. Choosing eBooks like Delia Smith Apple Crumble Recipe supports sustainable reading habits without sacrificing access to knowledge.

### **Cost efficiency and accessibility**

eBooks are often more affordable than printed editions, and many free or open-access titles are available legally. This accessibility lowers barriers to education and knowledge, enabling more people to benefit from resources like Delia Smith Apple Crumble Recipe. Digital distribution also allows faster updates and revisions, ensuring access to current information.

### **Highlighting and Notes**

Highlighting and note-taking tools are among the most valuable features of eBooks. Built-in annotation tools allow readers to interact directly with Delia Smith Apple Crumble Recipe, turning reading into an active and engaging process. Highlighting important sections helps identify key ideas, definitions, or arguments that require further review.

Digital notes can be added alongside highlighted text, enabling readers to record thoughts, questions, or summaries in context. These annotations remain linked to the original content, making it easier to revisit and understand notes later. Unlike handwritten notes, digital

annotations are searchable and editable, enhancing long-term usability.

Many eBook platforms allow users to export notes and highlights. Exported annotations can be used for revision, research, presentations, or collaborative study. This feature is particularly useful for students and professionals who rely on organized summaries and references.

Color-coded highlights add another layer of organization. Different colors can represent themes, importance levels, or types of information. For example, one color may be used for definitions, another for examples, and another for questions. This visual system improves clarity and speeds up review sessions.

Annotations can also evolve over time. As understanding deepens, notes can be edited, expanded, or refined. This flexibility supports iterative learning and continuous improvement, allowing Delia Smith Apple Crumble Recipe to grow alongside the reader's knowledge.

### **Advanced annotation workflows**

Power users often combine eBook annotations with external note-taking systems. Linking highlights from Delia Smith Apple Crumble Recipe to structured notes creates a comprehensive learning framework. This

workflow supports deeper analysis, synthesis of ideas, and long-term knowledge retention.

Regular review of highlights and notes reinforces learning. Scheduling periodic review sessions helps transfer information from short-term to long-term memory. Digital tools make these reviews efficient by consolidating all annotations in one place.

### **Cross-device Sync**

Cross-device synchronization is a key advantage of modern eBooks. Cloud services allow readers to access Delia Smith Apple Crumble Recipe seamlessly across multiple devices, including smartphones, tablets, laptops, and eReaders. This flexibility supports reading anytime and anywhere without losing progress.

When cross-device sync is enabled, reading position, bookmarks, highlights, and notes are automatically updated across all connected devices. A reader can start reading Delia Smith Apple Crumble Recipe on a phone, continue on a tablet, and finish on a computer without manually tracking progress. This seamless experience enhances convenience and productivity.

Cloud synchronization also provides an added layer of data protection. Notes and annotations stored in the cloud are less likely to be lost due to device failure or

accidental deletion. Automatic backups ensure continuity and peace of mind for long-term users.

Cross-device access supports flexible learning environments. Students can study on different devices depending on location or time of day. Professionals can reference Delia Smith Apple Crumble Recipe during meetings, travel, or remote work without carrying physical materials. This adaptability aligns with modern, mobile lifestyles.

### **Choosing reliable sync solutions**

Selecting reliable cloud services and reading platforms is essential for effective synchronization. Reputable services offer stable performance, security features, and privacy controls. Keeping applications updated ensures compatibility and smooth syncing across devices.

Users should also manage storage settings carefully. Syncing large libraries may require sufficient cloud storage space. Regularly reviewing stored files and removing unused items helps maintain efficiency without sacrificing access to important materials.

### **Integrating eBooks into daily workflows**

eBooks like Delia Smith Apple Crumble Recipe integrate easily into daily workflows. Digital calendars, task managers, and note-taking apps can be used alongside

reading platforms to schedule study sessions, track progress, and set goals. This integration supports structured learning and consistent reading habits.

Combining eBooks with other digital resources such as videos, lectures, and discussion forums enhances understanding. Cross-referencing Delia Smith Apple Crumble Recipe with complementary materials creates a rich and interconnected learning environment.

### **Long-term advantages of eBooks**

Over time, the benefits of eBooks extend beyond convenience. Digital libraries are easier to update, organize, and maintain. Annotations and highlights accumulate into a personalized knowledge base that can be revisited and refined. Cross-device access ensures that learning remains continuous and adaptable to changing needs.

eBooks also support lifelong learning. As interests evolve and new goals emerge, readers can quickly acquire and integrate new resources. Delia Smith Apple Crumble Recipe becomes part of a dynamic system rather than a static book on a shelf.

### **Final thoughts on the benefits of eBooks like Delia Smith Apple Crumble Recipe**

eBooks like Delia Smith Apple Crumble Recipe offer

unmatched portability, customization, efficiency, and accessibility. Through searchable text, offline access, advanced highlighting and note-taking, and seamless cross-device synchronization, digital reading transforms how knowledge is consumed and retained. By embracing these features, readers can enhance comfort, improve productivity, and build sustainable learning habits that extend far beyond traditional reading experiences.