**Apple Crumble**

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| ***Ingredients*** | ***Equipment*** |
| 2 large cooking apples | weighing scales |
| 100g castor sugar | sharp knife |
| 150g plain flour | peeler |
| 50g butter | green chopping board |
|  | mixing bowl |
|  | wooden spoon |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Check that the oven is turned on to the correct temperature – Gas Mark 5 or 190°c.
3. Weigh flour and butter into mixing bowl and rub in.
4. Add 50g of the sugar to the mixture and stir in, then the place mixture to one side.
5. Peel and quarter the apples, remove the core and cut into pieces.
6. Place the apple pieces into the cooking dish then sprinkle with the remaining sugar.
7. Cover with the crumble topping.
8. Bake in the oven for approx. 20 minutes or until golden brown.
9. Remove from the oven carefully.

