

Apple Crumble

Ingredients

- 100g plain flour
- 50g butter or baking fat/
block
- 50g oats
- 25g sugar
- 2 eating apples
- 50g sultanas



Method

1. Preheat oven to 190°C.
2. Rub the fat into the flour until it resembles breadcrumbs.
3. Stir in the oats and sugar.
4. Cut the apples into quarters and remove the core. Slice thinly.
5. Arrange the apple slices in an oven proof/foil tray dish. Place the dish on a baking tray.
tray, and then add the sultanas.
6. Sprinkle the crumble topping over the apple and sultanas.
7. Bake for 25 - 30 minutes, until the apples are soft and the crumble is golden brown.

Teacher's challenge:

Can you add extra fruit?