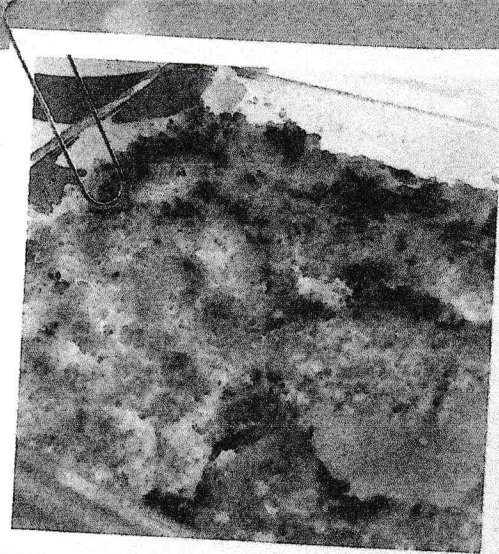


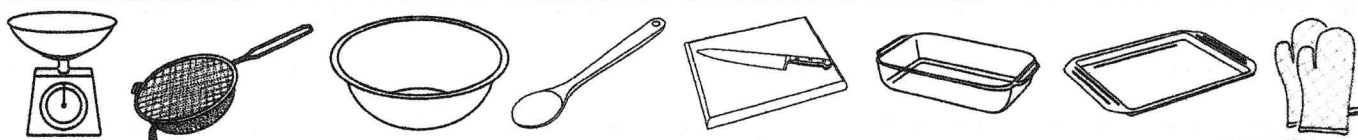
Apple Crumble



Ingredients

50g butter or margarine	25g sugar
100g plain flour	2 eating apples
50g oats	50g sultanas

Equipment



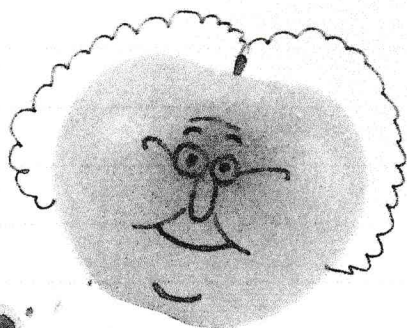
Method

1. Preheat the oven to 190°C or gas mark 5.
2. Rub the butter or margarine into the flour until it looks like breadcrumbs.
3. Stir in the oats and sugar and make sure they're well mixed in.
4. Cut the apples into quarters and remove the core. Slice thinly.
5. Arrange the apple slices in the oven-proof dish, and then add the sultanas.
6. Sprinkle the crumble topping over the apple slices.
7. Bake for 25-30 minutes, until the apple is soft and the crumble is golden.

Top Tips

- Put the oven-proof dish on a baking tray - so if anything bubbles over, it will land on the tray, not the oven.
- Be creative and experiment with other fruits, such as pears, blackberries, apricots, raspberries, peaches, nectarines or plums.
- If you can't get fresh fruit, use canned fruit.

Serve
with piping
hot custard.
Check out
the recipe!



Skills

- Using an oven
- Rubbing in
- Using a knife
- Coring an apple