

Apple Crumble Slice

Ingredients:

150g butter, softened
¾ cup castor sugar
1 ½ cup of plain flour
1 cup coconut
1 x 425g canned apples

Topping:

¾ cup plain flour
1/3 cup oats
1/3 cup castor sugar
1 ½ teaspoon cinnamon
50g butter

Method:

1. Cream softened butter and castor sugar together until light and fluffy. Stir in flour and coconut. Press mixture evenly into a pre-lined tray. Bake at 180oC 15 minutes.
2. Lightly break up the tinned apples with a fork before spreading evenly over base.
3. To make the topping rub butter into flour until it resembles fine bread crumbs. Add in all other topping ingredients. Sprinkle over the apple and the base. Return to the oven and bake for another 35 minutes.
4. Remove from the oven and allow to cool completely in the tin before cutting for service.

