

RECIPE

APPLE CRUMBLE

INGREDIENTS:

- TINED APPLE X5 (ROUGHLY)
- OATS
- BUTTER
- FLOUR
- CASTER SUGAR

NOTES:

PREP TIME: 15 MINUTES

COOK TIME: 25 MINUTES

OVEN: PREHEAT TO 160 FAN FORCED

SERVES: DOUBLE OR TRIPLE DEPENDING
ON NUMBERS



METHOD:

- PREHEAT OVEN TO 180°C/350°F (160°C FAN FORCED)
- PUT APPLE ON THE STOVE WITH WATER AND SUGAR AND ALLOW IT TO SIMMER UNTIL WARM.
- PLACE APPLE MIXTURE INTO DEEP OVEN TRAYS.
- TO MAKE THE CRUMBLE, COMBINE THE FLOUR, SUGAR, OATS AND BUTTER IN A BOWL. USE YOUR FINGERTIPS TO RUB THE BUTTER INTO THE FLOUR MIXTURE UNTIL THE MIXTURE RESEMBLES BREADCRUMBS.
- SPREAD THE CRUMBLE MIXTURE ON THE TOP OF THE APPLE MIXTURE.
- PUT IN THE OVEN FOR 25 MINUTES TO COOK, UNTIL TOP IS GOLDEN