

APPLE CRUMBLE

Serves 3 to 4

Ingredients

500g cooking apples
25g granulated sugar (to add to the apples)
100g plain flour
50g margarine
50g caster sugar (for the topping)



oven proof dish

Method

1. Prepare an oven, Gas 6 or 200°C. Lightly grease the oven proof dish.
2. Place the flour in a mixing bowl and rub in the margarine until the mixture looks like breadcrumbs.
3. Stir in the caster sugar.
4. Peel the apples. Cut into quarters and remove the core.
Slice thinly.
5. Place the fruit in the oven proof dish sprinkling the granulated sugar between the layers.
6. Sprinkle the crumble mixture over the apple and level without pressing down.
7. Bake for 25 to 30 minutes until the apple is soft and the crumble golden brown.

Variations:

- the crumble topping can be made in a food processor. Fit the chopping blade and place flour, margarine and sugar in the bowl. Process for 1 to 2 minutes until fine crumbs are formed.
- use different varieties of fruit according to season. Rhubarb, plums, blackberries and black currants all make a good crumble.
- try to make the topping healthier or more interesting. Add 25g rolled oats, a few chopped nuts or use wholemeal flour.