

# Fruit Crumble

## Ingredients

### For the filling:

2/3 cooking apples plus some other seasonal fruit to layer with the apples.

2 tbsp sugar

### For the topping:

150g plain flour (wholemeal optional)

75g block margarine or block butter

75g sugar (choose from white, soft brown or demerara)

50g porridge oats (optional)

## Method

1. Prepare self and work area.
2. Heat oven to Gas 5 or 190°C.
3. Prepare apples, place in your cooking dish and cover with cold water whilst you make the crumble.
4. Sieve flour into mixing bowl. Rub in margarine or butter.
5. Stir in sugar and porridge oats if you are using them.
6. Drain the apples through a colander into the sink. Return to your cooking dish, layer with seasonal fruit and sprinkle with sugar.
7. Spoon the crumble over the fruit, keeping a crumbly effect.
7. Bake until lightly golden for approximately 20 minutes, until fruit is tender and crumble is lightly golden brown.
8. Wash up and clear away.
9. Either reheat or eat cold at home, with custard, yogurt, crème fraiche, ice-cream or cream.