



Apple and sultana crumble

Ingredients

150g plain flour
75g butter or margarine
50g oats
60g sugar
500g fresh fruit
50g sultanas

Equipment

Weighing scales, sieve, mixing bowl, wooden spoon, chopping board, knife, ovenproof dish, baking tray..

Method

1. Preheat the oven to 190°C or gas mark 5.
1. Cut the apples into quarters and remove the core. Slice thinly.
2. Place the apples in a saucepan with the sultanas and a little water.
3. Place on the hob and cook until the apples are soft
4. Rub in the butter or margarine into the flour until it resembles breadcrumbs.
5. Stir in the oats and sugar.
6. Place the stewed apples in the oven proof dish and sprinkle the crumble mix on the top.
7. Bake for 25-30 minutes, until the apple is soft and the crumble is golden.

Top tips

- You may wish to put the dish onto a baking tray when placing it in the oven.
- Be creative and experiment with other fruits, such as blackberries, apricots, raspberries, peaches, nectarines or plums.
- Try mixing different fruits, e.g. pear and plum.
- You may wish to use canned apple or another type of canned fruit.

Skills

Using an oven	Rubbing in	Combining	Coring	
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