

Ingredients



150g plain flour



75g block margarine or butter



75g granulated sugar

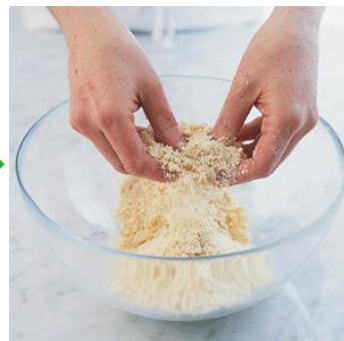


2 – 3 tbsp. oats (optional)

Apple Crumble



1. Place the flour, sugar and margarine (cut into chunks) into a large mixing bowl.



2. Use your fingertips to rub-in until the mixture looks like breadcrumbs. Do not over-work, or the fat will start to melt.



3. If you are adding oats, add 2 or 3 tbsp. oats to the mixture and stir. Put the crumble mixture to one side.



4. Using a green or white chopping board, core the apple.



5. Using a sharp knife, carefully slice the apples into even sized slices.



6. Place the sliced apples into an ovenproof dish or foil tray.



7. Sprinkle the crumble mixture on top and press down lightly.



8. Bake in a pre-heated oven at 170°C for 20 – 30 minutes, until crumble is golden brown and crispy. Remember to use oven gloves!

Recipe variations: try using different fruit e.g. rhubarb, stoned plums, blackberries, apple and blackberry, mixed berries – the possibilities are endless!

You could also try sprinkling the apples with cinnamon or add finely chopped nuts to the crumble mixture



Equipment



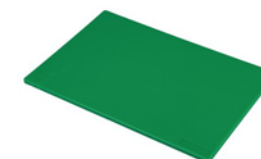
Palette knife



Tablespoon



Mixing bowl



Chopping board



Sharp knife



Corer