



Apple Crumble

ingredients

- 2 eating apples (or tinned apples in juice, drained)
- Frozen berries
- 50g margarine
- 50g oats
- 100g plain/wholemeal flour
- 25g sugar



directions

1. Preheat the oven to 190C or gas mark 5
2. Rub the margarine into the flour until it resembles breadcrumbs
3. Stir in the oats and sugar
4. Cut the apples into slices or small chunks and layer at the bottom of the dish
5. Add in some frozen or tinned berries eg pears, blackberries, mixed berries
6. Sprinkle the crumble topping over the apple & fruit
7. Bake in the oven for 25 – 30 mins until the fruit is soft and crumble is golden