



Fruit Crumble*



Ingredients

Serves 4

- 2 large (200g) cooking apples
- 50g raisins
- A large pinch cinnamon
- 50g brown sugar
- 100g plain flour
- 50g butter
- 75g rolled oats



Equipment

Weighing scales, large bowl, peeler, sharp knife or corer, spoon

Method

1. Preheat the oven to 190°C, gas mark 5.
2. Rub in the butter into the flour until it resembles fine bread crumbs.
3. Stir in the oats and add 25g of sugar.
4. Peel the apples, remove the cores and chop into large chunks.
5. Place apples, sultanas and cinnamon in the pie dish and cover with 25g of sugar.
6. Spread the crumble mixture over the apples.
7. Place in the oven and bake for 40 - 45 minutes until golden brown.

Handy Hints

- Pre cooking (boiling) the chopped apples in a saucepan for 5 minutes will decrease the baking time by half. Place the apples in a saucepan and cover with water. Heat on the hob until the water is boiling. Boil for 5 minutes. Drain.
- Be creative and experiment with other fruits, such as blackberries, apricots, raspberries, peaches, nectarines or plums. These fruits do not take as long to cook as apples and require no pre cooking. Try mixing fruits, e.g. Blackberry and apple or pear and plum.
- You may wish to use canned apple or another type of canned fruit. Remember if using canned fruit, your cooking time will be reduced and you will not need to pre cook the fruit.

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