

Oaty Fruit Crumble



Equipment needed

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

Ingredients:

100g plain flour, 50g butter or margarine, 50g oats, 25g sugar, $\frac{1}{2}$ tsp ground ginger, 2 eating apples, 50g sultanas, $\frac{1}{2}$ tsp cinnamon

Method:

- 1) Preheat the oven to 190C or Gas mark 5.
- 2) Collect your ingredients.
- 3) Rub the butter or margarine into the flour until it resembles breadcrumbs.
- 4) Stir in the oats, ground ginger and the sugar. Combine well.
- 5) Cut the apples into quarters and remove the core. Slice thinly.
- 6) Arrange the apple slices in an oven proof tray and then add the sultanas and cinnamon.
- 7) Sprinkle the crumble topping over the fruit.
- 8) Bake for 20-25 minutes until the crumble is golden and the fruit is soft.
- 9) Clear all food waste into the bin and wash up with hot soapy water.

Why not add different fruits next time? Apple and blackberry? Rhubarb?