

Apple Crumble

Ingredients (serves 4)

1 lb of peeled, cored & chopped cooking apples

3oz sugar

For topping -

3 oz flour

3 oz oatmeal

2 oz butter

2 oz sugar

Method

Heat oven to 180C/fan 160C/ gas 4.

Put the fruit in an ovenproof dish and cover with the sugar. Mix the flour, oatmeal & sugar in a bowl. Add the butter cut into very small pieces. Using your hands, rub the mixture between thumb and first & second fingers until all pieces seem the same size. This breaks down the butter and the mixture forms into a crumble. Scatter the crumble loosely on top of the fruit.

Put in the oven for 20—25 minutes until the top is browned. Serve with cream, custard, yogurt or ice cream.