

APPLE CRUMBLE

| <i>Ingredients</i> | <i>Equipment</i> |
|--|-------------------|
| For the Crumble | Chopping Boards |
| 50 Grams Rolled Oats | Knives |
| 50 Grams Plain Flour | Vegetable Peeler |
| 30 Grams Caster Sugar | Spoon Measures |
| 45 Grams Butter | Large Mixing Bowl |
| | Saucepan |
| | Wooden Spoon |
| For the Filling | |
| 500 Grams Cooking Apples approximately | |
| 60 Grams Brown Sugar | |
| 1 Tablespoon Water | |
| ½ Teaspoon Cinnamon | |
| | |
| | |
| | |
| | |

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel the apples cut in quarters. Remove the core and cut the apple into chunks.
4. Put the apples in the saucepan with the water, brown sugar and cinnamon. Cook over a low heat for approximately 5 minutes and then place in a ovenproof dish.
5. Place the flour and oats in the large mixing bowl and mix well.
6. Cut the butter into small cubes and add this to the oats and flour. Mix with your fingertips until it resembles an even crumb texture.
7. Add the sugar the mixture and mix through
8. Cover the apples with the crumble mixture.

9. Bake for approximately 20 minutes until the crumble is golden and the apple hot.