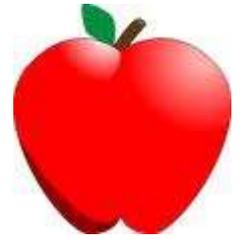




Fruit Crumble



INGREDIENTS

- ❖ 100g plain flour
- ❖ 50g sugar
- ❖ 50g margarine
- ❖ 2 tablespoon Oats or Shredded Weetabix
- ❖ 2 large cooking apples
- ❖ 50g sugar
- ❖ 1 tablespoon water

EQUIPMENT

- ❖ Chopping board
- ❖ Vegetable knife
- ❖ Vegetable peeler
- ❖ Pie Dish
- ❖ Mixing bowl
- ❖ Tablespoon

METHOD

1. Grease the pie dish. Preheat the oven 200°c or Gas 6.
2. Put flour, 50g sugar and margarine in a bowl. Rub in until it looks like breadcrumbs. Stir in the oats or Weetabix.
3. Peel the apples, cut into quarters and take out the core. Slice thinly, put into the pie dish and add the second 50g sugar and water.
4. Level out the fruit and press the crumble mixture gently on top of the fruit and bake for 20 minutes.
5. *AT HOME:* place in a pre-heated oven for 15 minutes. Serve with custard.
6. Wash up and tidy your kitchen.
7. Help others and then return to your seat.