

Fruit Crumble

Prep time: 20 minutes Cooking time: 40 minutes



8



16



Ingredients

450g / 1 lb of fruit (fresh/frozen/defrosted/
tinned) choose 1 from below or mix:

Apple

Plum

Rhubarb

Frozen mixed berries

Peaches

125ml / 4fl oz water

150g / 5oz plain flour (wholemeal/white)

75g / 3oz margarine

75g / 3oz soft brown sugar

75g / 3oz porridge oats

2 tablespoons dried fruit (optional)
eg. sultanas

1 teaspoon cinnamon (optional)



Method. Pre-heat oven to 180°C/Gas Mark 4

- Place fruit in an oven proof dish. Sprinkle 1 tablespoon of the sugar to cover the fruit. Pour in enough water to cover the bottom of dish
- In a mixing bowl, rub the flour and margarine together with fingertips to look like breadcrumbs. Add the rest of the sugar and oats and mix well (and cinnamon if using)
- Pour crumble mix evenly over fruit
- Bake for 30 – 40 minutes until top is golden

Tip!

**Apple, sultanas and
cinnamon are a great
combo to try**

