

Apple Crumble



Ingredients list

- 200g plain flour
- 100g butter or block margarine
- 100g sugar (1/2 for the fruit and 1/2 for the crumble - Soft light brown or white granulated)
- 400g apples



Equipment list

- Sharp Knife
- Peeler
- Chopping Board
- Small glass bowl
- Large glass bowl
- Dish to cook crumble in (from home)



Method

1. Pre-heat the ovens to 190C/170 fan/gas 5.
2. Place flour in a bowl and add the butter. Roughly chop with a knife and rub the butter into the flour until it looks like breadcrumbs
3. Add half of the sugar to the flour and butter mix and combine well.



Method

4. Peel the apples and then cut each apple into 1/8ths.
(whilst doing this, place the cut apples in a bowl of water)
5. Place the apples in an ovenproof dish and sprinkle over the remaining sugar.
6. Take the crumble mix and sprinkle over apples. Cook in the oven for 30 minutes or until golden brown (place dish on a baking tray)

