



Apple Crumble

Equipment

- Knife
- Chopping board
- Scales
- Measuring cups and spoons
- Metal or wooden spoon
- Mixing bowl
- 1.8L baking dish (for cooking crumble)

Ingredients

	4-6 serves
Apples [^] , washed, cored and sliced	500 grams (4 apples)
Water	2 tablespoons
Plain wholemeal flour	½ cup
Margarine*	2 tablespoons
Rolled oats	¼ cup
Brown sugar	¼ cup
Ground ginger	½ teaspoon

Method

- 1 Preheat the oven to 180°C.
- 2 Put the sliced apples into the baking dish and add the water.
- 3 Put the flour in a bowl and add the margarine. Rub together with your fingertips until the mixture resembles fine breadcrumbs.
- 4 Add the rolled oats, brown sugar and ginger and stir to combine.
- 5 Sprinkle the crumble over the top of the apples.
- 6 Place in the oven and cook for about 40 minutes until the apples are cooked through and the crumble top is golden.

Notes

[^]Apples can be replaced with a combination of other fruits such as pears, stone fruit, berries or rhubarb. We encourage you to use what is in season and available to you.

*Choose a monounsaturated or polyunsaturated margarine spread.