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Apple crumble

APPLE CRUMBLE

Shopping List



1½ cooking apples



sugar



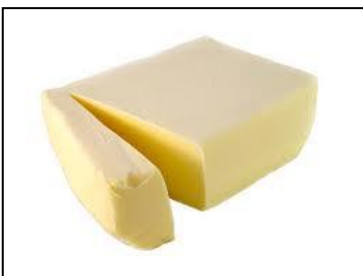
cinnamon



flour



oats






butter

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What to do

Preheat the oven to 200°C

1		<p>Peel the apples and take out the core.</p>
2		<p>You can use a corer...</p>
3		<p>...or a knife.</p>

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4		<p>Chop the apples into small pieces</p>
5		<p>put them into a pan</p>
6		<p>add a spoonful of sugar</p>
7		<p>and a pinch of cinnamon</p>

8



Add 4 spoons of water

9



**Put a lid on the pan.
Cook the apples for about 5
minutes.
They should get a bit soft.**





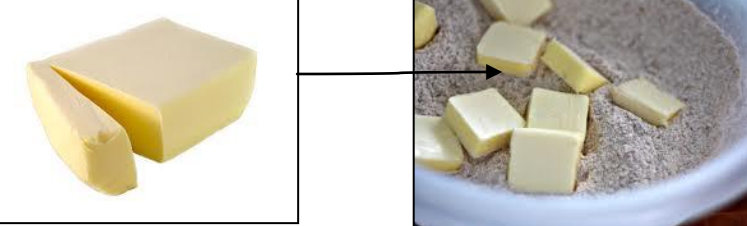
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**Then take the apples off the heat
and put them into an oven dish.**

**Use a spoon
to make the top level.
Set aside.**

FOR THE CRUMBLE TOPPING

1		<p>Put 4 spoons of plain flour into a bowl</p>
2		<p>And 4 spoons of oats</p>
3		<p>Take a quarter of a packet of butter. Cut it into cubes. Add it to the bowl.</p>

4		<p>Using your fingertips, or a pastry cutter, rub butter into the flour till it looks like breadcrumbs</p>
5		<p>Add 2 spoons of sugar to the bowl and mix together well.</p>
6		<p>Spread the crumble topping over the fruit so that it is completely covered.</p>

7



**Place in the preheated oven and
bake for 20 – 30 minutes.**

8



**When it is ready, the crumble
should be pale golden brown.**

Top Tip



**For a change,
add some berries to the apples.
You can get frozen berries
In the supermarket.**