



Apple Crumble

A warming apple dessert, simple but delicious with a sweet crunchy topping. You can make it even more of a treat by adding yoghurt, custard or ice cream.



Watch the how to make this dish video at [growtogive.co.uk](https://www.growtogive.co.uk)

Allergen info

- * Gluten – Flour (wheat) oats (oats)
- * Milk – butter, yoghurt, custard, ice cream

Equipment

Knife, chopping board, wooden spoon, scales, mixing bowl, ovenproof dish.

Ingredients

- 250grams(g) cooking or eating apples
- 75g sugar
- * 75g oats
- * 100g flour
- * 75g cubed butter
- 2 teaspoons (tsp.) of cinnamon

Optional Extras

- Use any fruit (tinned or fresh) to make this with, or a combination, apple and rhubarb together work well
- * Serve with yoghurt, custard or ice cream for more of a treat

Method



Serves 4



1

Pre-heat oven to 180C/160C fan/ 350F gas mark 4



2

Peel and chop the apples into similar size cubes, put in an ovenproof dish



3

Sprinkle some sugar over the apples, also some cinnamon which makes apples taste sweeter



4

To make the crumble, put the flour, butter and sugar in a bowl and rub the ingredients with your fingers until the mixture is like breadcrumbs



5

Stir through the oats



6

Put the crumble mixture on top of the apples



7

Bake in oven for 30 minutes or until golden



8

Serve on its own or with yoghurt, custard or ice cream

