

## FRUIT CRUMBLE

### Cooking time:

30 minutes

### INGREDIENTS FOR CRUMBLE BASE #1

#### WHAT YOU NEED:

- 1 mixing bowl
- 1ltr oven proof dish

#### APPLE AND BLACKBERRY

- 2 eating apples such as Cox (approx. 200g) peeled, cored and sliced
- 1 Bramley apple (approx. 150g) peeled cored and sliced
- 125g-150g blackberries, washed and drained
- 50g granulated or Demerara sugar
- ¼ teaspoon ground cinnamon

#### METHOD

Place all the ingredients in a 1litre oven proof dish and mix together, push the fruit down level to allow 1.5cm for the topping.

### INGREDIENTS FOR CRUMBLE BASE #2

#### BANANA AND STRAWBERRY

- 400g banana, peeled and sliced
- 250g strawberries, hulled and rinsed
- 50g granulated or Demerara sugar
- ¼ teaspoon ground ginger

#### METHOD

Place all the ingredients in a medium oven proof dish and mix together, push the fruit down level to allow 1.5cm for the topping.



### INGREDIENTS FOR CRUMBLE TOPPING

- 225g plain flour
- 100g butter, cubed
- 50g granulated or Demerara sugar
- 50g rolled porridge oats



#### METHOD

Place the flour and butter in a bowl and rub together with your finger tips to form a breadcrumb like texture.

Fold in the sugar and oats and sprinkle the crumble mix over the fruit.

Bake in a preheated oven at 200°C or gas mark 6 for 30 minutes until golden brown.

Many fruits can be used - rhubarb, gooseberries, pineapple, mango, pear, raspberries etc. or even a bag of frozen mixed summer fruits from the supermarket (allow to defrost first before baking.)