

## Fruit Crumble – lesson 1 – topping

### Crumble Topping

225g/8oz plain flour  
115g/4oz butter or margarine  
85g sugar

### Optional:

Substitute 50g flour with 100g oats  
Add 1 x 5ml spoon cinnamon, ginger or mixed spice



### Method

- 1) For the crumble sieve flour into a bowl.
- 2) Cut up the butter or margarine and rub into the flour with fingertips, until the texture looks like breadcrumbs.
- 3) Mix in the sugar and oats if using.
- 4) Put crumble topping blue lidded Tupperware box and name with sticky label.

## Fruit Crumble – lesson 2

### Ingredients

1 large cooking apple (washed at home)  
200g frozen or fresh berries or 200g prepared stewed apple/apple sauce

Optional: 75g dried fruit such as sultanas or raisins.

### Notes

- **Bring an APRON**
- **Please bring 1 litre oven proof dish & foil to cover container to take home**
- **Check allergies of consumer before serving.**



### Method

- 1) Peel, core and slice the apple.
- 2) Arrange into ovenproof dish.
- 3) Pour over additional fruit.
- 4) Spread the crumble topping evenly over the fruit, pat down.
- 5) Bake for 30 minutes until lightly browned.