Apple Crumble

Serves: 6 – 8

Fresh from the Garden: Apples

Notes for volunteers:
- The apple has been pre-cooked for today’s recipe to help complete the recipe on time. Please preheat the oven then proceed to Step 4.
- Focus skill: rubbing butter into flour using finger tips as they are cooler than the palms and do not melt the butter (and it also makes less mess).

Ingredients

1 kg apples
1 tsp cinnamon
½ tsp ginger
½ tsp mixed spice
¾ cup sugar

1 ½ cups self raising flour
125 g butter
1 cup rolled oats
1 cup brown sugar
1 tsp cinnamon

Method

1. Preheat the oven to 180°C.
2. Peel and core the apples then chop into small pieces. An apple twirler makes this really easy.
3. Place the apple, spices and sugar into a large saucepan or boiler and cook until the apple softens.
4. Rub the butter into the flour using the tips of your fingers (not your hands).
5. Mix through the oats, sugar and spices.
6. Pour the cooked apple into a large baking tray. Top with the crumble mixture, spread roughly over the entire apple.
7. Bake for 20 – 30 minutes until the apple begins to bubble and the crumble is golden brown.
8. Serve with ice cream, custard or cream.

Variations:
* Add or substitute other fruit in this recipe.
  e.g. rhubarb, berries, quince, apricot, peaches, plums
* Substitute the rolled oats with ½ cup ground almonds and ½ cup flaked almonds. Or you can use macadamia nuts.
* Use the fruit and crumble mixes in a pre-baked pastry case for a fruit crumble pie.

Recipe Reference: Created by Nikki Bird Barooga Public School