

Ingredients

- 130g Plain flour
- 25g Oats
- 75g Margarine (check it contains no trace lactose or whey in the ingredients)
- 50g Caster Sugar
- 1 tin of any fruit
- 75g (or 1 piece) fresh fruit e.g. 1 apple



Crumble Method

1. Prepare food handler.
2. Pre-heat oven to 190°C / Gas 5/6
3. Sieve flour into the bowl and add the butter
4. Rub the margarine into the flour using fingertips (biscuit crumb texture)
5. Mix in the oats and sugar
6. Open and drain your tinned fruit (if needed).
7. Prepare your fresh fruit e.g. peel, core and dice.
8. Place all fruit into a baking dish and mix well.
9. Pour over the crumble mix, ensure all the fruit is covered.
10. Bake for 20 - 25 minutes on a baking tray.

Try and remember a small baking dish!