



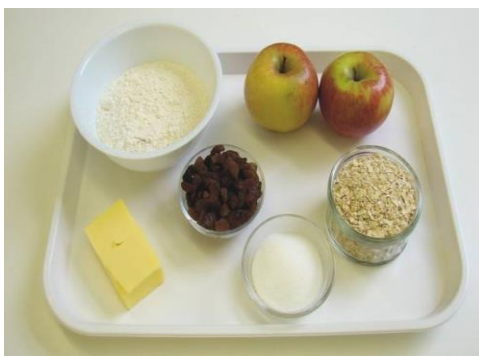
Apple and sultana crumble

Ingredients

100g plain flour
50g butter or margarine
50g oats
25g sugar
2 eating apples
50g sultanas

Equipment

Weighing scales, mixing bowl, wooden spoon, chopping board, knife, ovenproof dish or foil tray, baking tray.



Method

1. Preheat the oven to 190°C or gas mark 5.



2. Rub in the butter or margarine into the flour until it resembles breadcrumbs.



3. Stir in the oats and sugar.



4. Cut the apples into quarters and remove the core. Slice thinly.



5. Arrange the apple slices in an oven proof/foil tray dish on a baking tray, and then add the sultanas.



6. Sprinkle the crumble topping over the apple slices.



7. Bake for 25 – 30 minutes, until the apples are soft and the crumble is golden.

