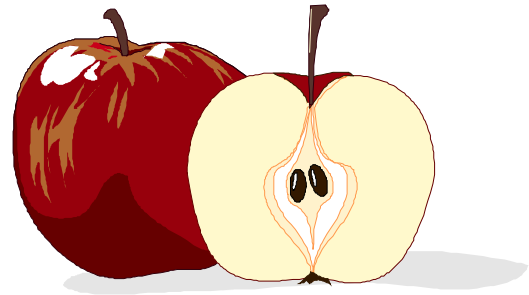


Apple Crumble



<p style="text-align: center;"><u>Ingredients</u></p> <p>100g hard margarine 150g plain flour 50g porridge oats 2 tablespoonfuls (tbsp) Demerara sugar 1 teaspoonful (tsp) cinnamon 4 cooking apples 2 tablespoonfuls (tbsp) caster sugar</p>	<p style="text-align: center;"><u>Equipment</u></p> <p>Wooden/white chopping board vegetable knife knife large bowl peeler corer dessertspoon sieve skewer wooden triangle ovenproof dish</p>
<p style="text-align: center;"><u>Suggested garnish/decoration</u></p> <p>1 red apple 2 tablespoonfuls (tbsp) of lemon juice A few mint leaves</p>	<p style="text-align: center;"><u>Serving dish(es)</u></p> <p>Ovenproof dish</p>
<p style="text-align: center;"><u>Method</u></p> <ol style="list-style-type: none"> 1. Sieve 150g of plain flour into the large bowl. 2. Add 100g hard margarine and rub in with fingertips until it looks like breadcrumbs. Stir in 50g of porridge oats, 2 tbsp of Demerara sugar and 1 tsp of cinnamon. 3. Peel and core the cooking apples. Cut them into thin slices on the chopping board and put them into the bottom of the ovenproof dish, sprinkling some of the 2tbsp of caster sugar over, as you add each layer. 4. Spoon the crumble topping over the fruit. Wipe clean the edges of the ovenproof dish. Bake the crumble for 25-30 minutes. 5. Wash the red apple. Cut it into thin wedges, cutting off the core. Coat both sides of the apple wedges in the lemon juice (to stop the apple going brown). Arrange the apple slices on the top of the apple crumble, as a decoration, along with the mint leaves. 	<p style="text-align: center;"><u>Reminders</u></p> <p>Preheat the oven to 180°C/Gas Mark 5.</p> <p>Put peelings and core in the bin – keep table tidy.</p> <p>Use oven gloves</p> <p>Check fruit is cooked with a skewer. If fruit is not cooked but crumble is golden, cover it with some tin foil to prevent it burning whilst the fruit continues to cook.</p>