

Apple & Raspberry Crumble

Recipe:

- 3 cooking apples
- 4 tablespoons (60g) sugar
- 1 tbsp water
- Handful of raspberries (if desired)
- 150g wholemeal flour
- 100g rolled oats
- 100g margarine
- 60g caster sugar
- $\frac{1}{2}$ teaspoon cinnamon (if desired)



Method:

Pre-heat the oven to 190°C. Peel and core the apples, quarter and cut into chunks. Put the apples into a pan with the sugar and water. Cook over a low heat for 5 minutes and place in a small oven-proof dish with the raspberries.

Place the flour and oats in a bowl and mix well. Cut the margarine or butter into small cubes and add this to the oats and flour. Mix with your fingertips until it resembles an even crumb texture. Add the sugar and mix through.

Cover the fruit with the crumble mixture. Bake for approximately 20 minutes until the crumble is golden and apple is hot.