

Fruit Crumble

- Serves 4
- Preparation and cooking time Approx. 30 -40 minutes

Ingredients

- 400 grams Tinned fruit, drain and roughly chopped
- 25 grams Sugar
- 115 grams Plain flour
- 60 grams Margarine or butter
- Pinch of cinnamon

Method

- Rub together the flour, margarine or butter and sugar to form a crumble consistency.
- Place the fruit in a suitable serving dish, top with the crumble mix and press down lightly.
- Bake in a moderate oven 180oc gas mark 4 until golden brown.

- **Notes**

- -Can be made with fresh apples and other fruits, pears, rhubarb
- -Can add oats to the crumble mix
- -Can be served warm or cold
- **Please ensure Fruit crumble is served piping hot**

- **PLEASE BE AWARE OF THE SAFETY ASPECT, AND KEEP YOUR CHILDREN AWAY FROM HOT PANS AND OVENS**