

## Apple and Sultana Crumble

### Ingredients

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

### Equipment

Weighing scales, mixing bowl, wooden spoon, chopping board, knife, oven proof dish/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 then add orange juice.
5. Arrange the apple slices in the oven proof dish/foil tray 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 apple is soft and the crumble is golden.

### Top tips

- ◆ Add a little water to the apples.
- ◆ Be creative and experiment with other fruits, such as blackberries, apricots, raspberries, peaches, nectarines, plums or pears.
- ◆ Try using wholemeal flour for the crumble topping or use muesli instead of oats.

### Skills

Using the oven	Rubbing in	Combining/mixing	Coring	Claw grip
Weighing	Bridge hold			