

APPLE CRUMBLE

Equipment needed –

Vegetable peelers, chopping boards, knives, large saucepan, ramekins, measuring spoons (1 teaspoon), electric scales, large bowl

Ingredients from the Garden –

- 8 apples, peeled, cored and quartered

Ingredients from the Pantry –

- 100 grams of sugar
- 4 tablespoons of water
- 1 teaspoon of cinnamon

For the Topping

- 140 grams of oats
- 140 grams of flour
- 80 grams of sugar
- 140 grams of butter

What to do –

1. Preheat the oven to 190°C.
2. Peel, core and cut the apples into quarters. Thinly slice the apples and place in a large saucepan.
3. Add 4 tablespoons of water, 1 teaspoon of cinnamon and 100 grams of sugar and place on the stove on a low heat. Simmer for 7 minutes or until the apples are tender.
4. Divide the apple mixture evenly amongst the ramekins.
5. To make the topping measure out the flour and oats and add to a large bowl and mix well to combine.
6. Measure out the butter using the electric scales and cut into small pieces. Add the butter to the flour and oats.
7. Rub your fingers through the butter and flour until the mixture resembles fine breadcrumbs.
8. Measure out the sugar and mix through the butter/flour/oat mixture.
9. Cover the apples with the crumble mixture and bake in the oven for approximately 20 minutes or until the crumble is golden and the apple is hot.

Serves –

- 28 students.