

## QUINCE CRUMBLE

### Equipment needed –

28 small ramekins, 2 baking trays, measuring spoons, measuring cups, large bowl and electric scales.

### Ingredients from the Garden –

- Poached quinces

### Ingredients from the Pantry –

- 1 cup of brown sugar
- 3 teaspoons of ground cinnamon
- 1 ½ cups of plain flour
- 6 tablespoons of rolled oats
- 180 grams of unsalted butter
- Extra butter for greasing

### What to do –

1. Preheat the oven to 200°C.
2. Lightly grease the ramekins with the extra butter.
3. Sprinkle 4 tablespoons of plain flour over the poached quinces and mix lightly. Divide the quinces evenly amongst the ramekins.
4. To make the crumble, measure out 180 grams of butter and set aside.
5. Measure out 1 ½ cups of plain flour into a large bowl. Rub the butter into the flour so that the mixture resembles bread crumbs.
6. Measure out the sugar and add to the bowl with the butter and flour.
7. Measure out the oats and add to the bowl.
8. Measure out the cinnamon and add to the bowl, mix well to combine.
9. Scatter the crumble mixture over the quinces.
10. Arrange the ramekins over the baking trays and place in the oven. Bake for 15 minutes or until the crumble is golden and there are a few bubbles of juice around the edges.
11. Once cooled, place each ramekin on a small plate and serve.

### Serves –

- 28 students.