

## QUINCE CRUMBLES WITH MASCARPONE

### Equipment needed –

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

### Ingredients from the Garden –

- 9 cups of poached quince

### Ingredients from the Pantry –

- 1 cup of brown sugar
- 3 teaspoons of baking powder
- 3 teaspoons of ground cinnamon
- 1 ½ cups of plain flour
- 6 tables spoons 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 using the extra butter.
3. Sprinkle 4 tablespoons of plain flour over the poached quinces and mix lightly. Divide the quince evenly amongst the ramekins.
4. To make the crumble, measure out 1 cup of brown sugar, 3 teaspoons of baking powder, 3 teaspoons of cinnamon, 1 ½ cups of plain flour and 6 tablespoons of oats into a large bowl.
5. Measure out 180 grams of butter and rub it into the flour mixture so that it resembles breadcrumbs.
6. Scatter the crumble mixture over the quince.
7. Put the ramekins onto baking trays and place in the oven. Bake for 15 minutes or until the crumble is golden and there is a few bubbles of juice around the edge.
8. Be careful when handling the crumbles, as they will be very hot. Serve with the mascarpone.

### Serves –

- 28 students.