



Apple Crumble

Recipe source: Taste.com.au

Season: Winter

Type: Dessert

Difficulty: Easy

Serves: Serves 20 to taste

Fresh from the garden: Donated apples

Equipment	Ingredients:
Oven proof dish Large bowl Knife Measuring cup	<ul style="list-style-type: none">• 150g (1 cup) plain flour• 100g (1/2 cup, firmly packed) brown sugar• 100g chilled butter, chopped• 50g (1/2 cup) rolled oats• 800g cooked apple

What to do:

1. Preheat oven to 180°C. Combine the flour, sugar, butter and oats in a bowl.
2. Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.
3. Spoon the apple into a 1.5L (6-cup) capacity ovenproof dish. Bake in oven for 20-25 minutes or until golden. Spoon the apple crumble into serving bowls.