

## Fruit Crumble



### Ingredients

1-2 x 340g tin of fruit (or the equivalent to 3 medium Bramley apples pre-cooked at home, sugar added to taste)

150g plain flour (or 100g flour and 50g oats)

75g butter or spread

100g sugar

### Method

Rub the butter into the flour with your fingertips until it resembles fine breadcrumbs

Stir in the sugar (and oats if using)

Arrange your fruit at the bottom of your ovenproof dish

Cover the fruit evenly with your crumble topping being careful not to press down and compact

Cover to transport home

### Cooking at home

Pre-heat your oven to 180°C

Bake for 25-30 minutes or until the crumble is golden brown and the fruit is bubbling

