

## FRUIT CRUMBLE

500g cooking apples + 2 tablespoons sugar

50g sugar

150g plain flour

75g margarine

### LIGHT OVEN 200°C or Gas 6

1. Rub margarine into flour until like breadcrumbs
2. Stir in the 50g sugar
3. Peel apples onto a chopping board - throw away apple peelings
4. Cut apples into quarters on a chopping board and cut out the core
5. Slice the apple thinly on a chopping board and put into ovenproof dish - add sugar
6. Make apples level and cover with crumble mixture Cook for 30 minutes until pale golden