



## Apple and sultana crumble

Serves 4

- 4 Cooking apples or sharp eating apples
- 2 dessertspoons sultanas
- 2 dessertspoons soft brown sugar
- ¼ tsp. ground cinnamon (optional)
- 2 dessertspoons water

### Crumble Topping

- 125g plain flour
- Pinch of salt
- 60g butter
- 90g sugar (preferably brown)
- 30g porridge oats

1. Pre-heat oven to 180°C/Gas mark 4. Peel and slice the apples and place in a saucepan with sultanas, sugar, cinnamon, and water.
2. Cook over a low heat until the apples have softened (approx. 5 mins)
3. For the crumble topping. Put the flour and salt into a mixing bowl, cut the butter into small pieces and add to the flour. Rub in with your fingertips until the mixture resembles fine breadcrumbs.
4. Stir in the oats and sugar
5. Pour the apples and sultanas into an ovenproof dish and cover with the crumble.
6. Place the crumble on a high shelf in the oven and bake for 30-40 minutes or until top turns slightly brown.
7. Serve with custard, cream or ice cream.