

Apple Crumble

Traditional favourite made fresh in the tuckshop



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Total time: 40 min

Preparation: 10 min

Cooking: 30 min

Created by: QAST

Serves: 10

Category: Snacks

RRP: \$2.00 ea

Level: Easy

This price is provided as a guide only and should be checked before using it as a listed menu price.

Ingredients

- 125 g Plain flour
- 125 g Rolled oats
- 120 g Margarine
- 90 g Sugar
- 500 g Apples, chopped
- 3 tbsp Brown sugar

Recipe

1. Preheat oven to 200° C.
2. Combine flour, oats, margarine and sugar to a crumbly texture.
3. Place fruit in a baking dish and sprinkle with brown sugar.
4. Top with crumble mixture and bake for 20-30 minutes.

Full description

Serve with custard in a small cup as a warm winter treat. Apples and pears are in season in the colder months making this both a simple and inexpensive menu item.

Variations

Berries and other ingredients like ground ginger, nutmeg or desiccated coconut can also be added for

variety.

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