

Apple Crumble

Traditional favourite made fresh in the tuckshop



♥ 0 📄 274



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.

www.emenu.qast.org.au

PO Box 1756, Coorparoo DC Qld 4151 PH 07 3324 1511 F 07 3847 8655

© 2018 QAST. All rights reserved. The listing of a person or supplier no way implies any form of endorsement by the Queensland Association of School Tuckshops of the products or services provided by that person or supplier.

