



Oat crumble recipe

Equipment

Large bowl
Sifter
Chopping board
Knife
Scales
Measuring jug
Baking dish

For the fruit filling-

Peeler
Chopping board
Knife
Saucepan
Wooden spoon

Ingredients

200g chilled butter
1 ½ cups plain flour
2/3 cup brown sugar
1 cup rolled oats

For the fruit filling-

Combination of apple, pear, rhubarb
A little water and sugar
Frozen berries or dried fruit can be added
Spices (cinnamon or cloves) can be added
to taste
Butter or oil for baking dish

Method

Preheat oven to 180 degrees celcius
Dice chilled butter into small cubes
Sift the flour into a large bowl
Use your fingertips to rub the butter into the flour until the mixture resembles coarse
breadcrumbs
Stir in brown sugar and oats
Cover bowl and place in fridge until ready to use

Peel, core and slice apples
(and/or prepare other fruit into small pieces)
Cook with a little water (and sugar and spices to taste) in a saucepan on low heat until tender
(If using frozen berries or dried fruit, add after cooking)
Place in greased baking dish

Sprinkle crumble over the fruit filling

Bake for 30-40 minutes or until golden