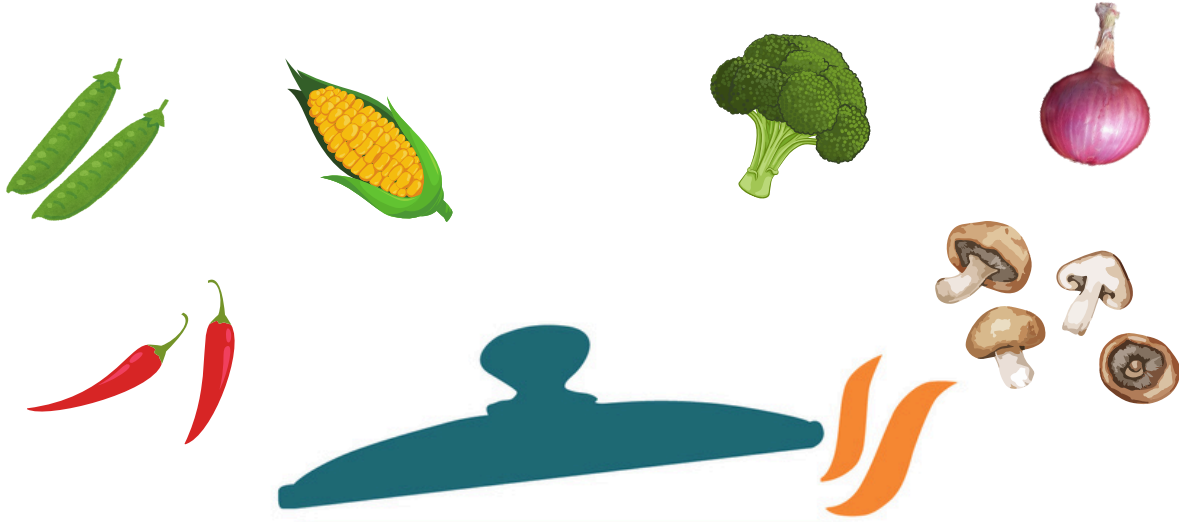




Foodshare



Cooking for
Change!
PROGRAM



Fruit Crumble

Ingredients - serves 24

- **8kg apples (or other fresh fruit)**
- **8 cinnamon stick**

Crumble ingredients

- **6 cups whole-meal plain flour**
- **6 cups brown sugar**
- **12 cups rolled oats**
- **1.2kg butter**
- **3 tablespoon cinnamon**

Method

Prepare the fruit

- 1. Peel, core and slice apples. Prepare any other fresh fruit as required.**
- 2. Poach with a little water, with the sugar and cinnamon stick, until the apples are soft.**
- 3. Remove cinnamon stick and any excess liquid.**

Method

Make the crumble

- 1. Preheat oven to 180 C**
 - 2. Cut butter into small pieces and place all crumble ingredients into the food processor and process until crumble is formed. DO NOT OVER-PROCESS.**
- Alternatively, rub butter into flour by hand and then stir in sugar, oats and cinnamon.**

Assemble and bake

- 1. Place the cooked apples in an ovenproof dish and top with crumble.**
- 2. Bake approx. 20-30 mins until lightly golden.**

Optional extras

You can add any fruit of your choice!

You can also add additional ingredients to the crumble mix:

Nuts, sultanas, coconut etc.