

**Apple Crumble**

**Ingredients (Per Pair)**

**Apple Mix**

2 apples

⅓ cup water

1 Tbs sugar

½ tsp lemon juice

¼ tsp cinnamon

2 Tbs sultanas

**Crumble Mix**

75g plain flour

50g margarine

50g brown sugar

¼ cup rolled oats

¼ cup coconut

**Method**

1. Preheat oven to 190°C. Grease a loaf tin.
2. Peel, core and dice apples.
3. Put all apple mix ingredients into a small saucepan and mix well.
4. Cover and cook over medium heat for 8 minutes.
5. Sift flour in a medium mixing bowl.
6. Add margarine and rub into flour using fingertips until mixture resembles breadcrumbs.
7. Add brown sugar, coconut and rolled oats. Mix well.
8. Drain cooked apple mixture and spoon into a baking dish.
9. Scatter the crumble mixture evenly over the apples mixtures.
10. Bake for 15 - 20 minutes or until golden.
11. Serve with ice-cream.

**Learning Intention: To learn how to stew fruit.**

1. Describe what stewing apples involves.
2. What other fruit could be used in place of apples?
3. What was your extra duty today? Explain in detail, what was involved in completing it.