

# APPLE CRUMBLE

## Ingredients:

- \*8-9 peeled, cored and cut green apples
- \*2 tsp ground cinnamon
- \*1/4 cup brown sugar
- \*1 cup self raising flour
- \* 1 cup oats
- \*1/2 cup brown sugar
- \*1/2 cup coconut
- \* 100g butter

## Method:

- step 1: place apples, cinnamon and 1/4 cup of brown sugar in saucepan
- step 2: cover with water, bring slowly to the boil, stirring occasionally. Drain
- step 3: place the rest of the dry ingredients into a bowl and mix
- step 4: rub in enough butter until mix feels slightly wet or sticks when squeezed
- step 5: place cooked apples into greased casserole dish, cover with Crumble mix and press down slightly
- step 6: bake at 180c, uncovered, for 20 minutes or until golden brown on top
- step 7: serve hot or cold with ice cream, custard or cream

