

Date.....

Fruit crumble

Topping

300g Plain Flour

150g Sugar

150g Butter



Optional extras for topping...choose whatever you would like to.

- . replace 100g flour with 100g porridge oats.
- . lemon peel - bring one lemon.
- . orange peel - bring one orange.
- . lime peel - bring one lime.
- . 50 g nuts - chopped ... walnuts, almonds, brazils.
- . 1 teaspoon mixed spice or cinnamon.

Fruit base

A selection of fruit - a single fruit or combination.

800g in total...

Apples

Blackberries

Plums

Apricots

Strawberries

50g granulated sugar.

ESSENTIAL:- 2pt Ovenproof Casserole Dish

Skills

Weighing
Rubbing in
Peeling
Coring
Slicing
Deseeding
Layering
Baking

Method

- Switch oven on at 170°C, Gas Mark 5.
- Wash your hands and collect equipment-green chopping board, sharp knife, mixing bowl.
- To prepare the topping, place the flour and butter into a bowl and rub together using your fingertips until the mixture resembles breadcrumbs.
- Add the sugar to the mix and stir gently to spread it evenly through the mix. If you have any extra ingredients then add them now and mix. Put the bowl to one side.
- Depending on the fruit you have you will need to peel, core, slice and rinse and then place into the bottom of your casserole dish.
- Plums and apricots need to have the stone removed from the centre and then be sliced into 6 or 8 pieces. Blackberries can be left whole.
- Once your fruit is in your dish then sprinkle your 50g of sugar over the top, make sure you cover all of your fruit. Add 2tbsp of water.
- Take your bowl with the crumble mix and sprinkle over the top of your fruit; again, make sure you cover all of your fruit. Don't pat it down.
- Place the crumble into the oven and cook for 25-30 minutes or until the top is golden brown.
- Wash, tidy and put away all equipment.