

Apple and raspberry crumble

Serves: 4

Time

50 minutes



Ingredients

- 2 large eating apples (or 3 small eating apples)
- 100g frozen raspberries
- 1 tablespoon water
- 40g margarine
- 75g wholemeal self-raising flour
- 40g Demerara sugar
- 50g rolled oats or oatmeal

Method

1. Heat the oven to 180°C or gas mark 5.
2. Peel, core and slice apples, and mix with raspberries.
3. Place the apples and raspberries in an ovenproof dish and sprinkle with a tablespoon of water.
4. Rub margarine into the flour; mix in the sugar and the oats.
5. Sprinkle on top of the fruit mixture and press with a fork.
6. Bake for approximately 30 minutes or until golden brown.

Other options

Experiment with different types of fruit:

- apple and blackberry
- apple and sultanas
- rhubarb
- mixed berry crumble: replace the fruit with a mixture of berries, eg. strawberries, raspberries, blackcurrants, redcurrants, blackberries (brambles), blueberries or gooseberries. Fresh berries are at their best in the summer, when they are also less expensive. Frozen berries can be used the rest of the year.