Apple and Oat Crumble

Ingredients

5 or 6 apples

1 teaspoon cinnamon (more if desired)

1 teaspoon sugar

Honey (optional)

Basic topping

180g plain flour

90g margarine

90g caster/soft brown/demerara sugar

(Oat topping)

90g margarine

100g porridge oats

80g plain flour

90g sugar

Utensils

Bowl x 2

Scales

Wooden spoon

Sieve

Knife

Peeler

Chopping board

Method

Oven 190C/170F Gas Mark 5.

Weigh the margarine into the bowl, then put the sieve on top place on the scales and zero. Weigh the flour, then using your fingertips and thumbs turn the flour and margarine into breadcrumbs (shower with the flour) Remember to tickle the margarine with the flour.

In a new bowl weigh 90g sugar (you can use one type or a mixture). Rub this into the breadcrumb mixture.

If using porridge oats weigh these into a separate bowl and then add to the margarine, flour and sugar. Mix into breadcrumbs.

The number of apples is dependent on the size of the apples and your dish. Peel the apples, cut them in half, then in half again remember to cut through the stalk top and bottom. Core them very carefully. Slice your apples, some thinly and some thick, so you get a mixture of apple puree and apple to bite into when it is cooked. Place the apples in your dish; it needs to be at least ½ - ¾ full when you lay your apples out. When done, wash your apples in a colander and then put them into a bowl.

Add cinnamon and sugar or honey to taste and give the mixture a good stir. (Caster just sweetens, demerara gives it a bit of a crunch, brown makes it gooey.) Layer the pieces of apple into the dish so that there are no holes for the mixture to fall through.

Pour the mixture into the centre of the dish and gently spread it out over the apples and to the sides of the dish (do not pat down). If desired, sprinkle some sugar (and cinnamon) over the top and put in the oven for 35 - 40 minutes or until the apples are soft and bubbling.