

Apple Crumble

Year 5 – Spring Term

Ingredients

- 1 cooking apple
- 1 tablespoon caster sugar (for the apple)
- 60 g plain flour
- 36g butter
- 36g caster sugar (for the crumble)

Equipment



Method

1. Cut and peel apple as shown.
2. Put chopped apple in the pan with the tablespoon of sugar, cover with water.
3. Bring to the boil on the hob then turn heat down and simmer for five minutes.
4. Whilst the apples are cooking, weigh out your flour and butter.
5. Rub the flour and butter together, to make fine bread crumbs with your fingertips.
6. Add the 36g sugar and mix together
7. Drain the apple and put into your foil dish, helped by an adult.
8. Using your dessert spoon, carefully spoon the mixture over your apple until it is all cover over.



Hints and tips

Once home, remove lid from foil dish and bake the crumble in a moderate oven for 15-20 minutes.

