

# Apple Crumble

## Equipment

- Measuring cups
- Measuring spoons
- Small mixing bowl
- Baking Dish
- Knife Block
- Chopping Boards
- Wooden spoon

## Ingredients from the Fridge

- 100g Butter

## Ingredients from the Garden

- 6 apples

## Ingredients from the Pantry

- ½ cup brown sugar
- ½ cup flour
- 1 cup rolled oats
- ½ tsp cinnamon
- Spray oil

## Method

1. Preheat oven to 180 degrees (160 fan forced).
2. Wash and slice apples in to small wedges.
3. Mix all dry ingredients in a small mixing bowl.
4. Layer sliced apples in the baking dish.
5. Add the butter and rub ingredients together to make it resemble breadcrumbs.
6. Place the crumble mixture on top of the apples.
7. Bake for 20 mins or until golden brown.
8. Serve and enjoy! 😊

