Fruit Crumble

From the garden: Nectarines/peaches/apricots/plums

**Equipment:**
- Medium bowl x 1
- Large bowl x 1
- Wooden spoon x 2
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Red baking dish x 5

**Ingredients:**
- 12 nectarines/peaches/apricots/plums or a combination (roughly chopped)
- 1 large can of apple (roughly chopped)
- 6 tablespoons corn flour
- 2/3 cup sugar
- 2 teaspoons mixed spice

**Topping:**
- 2 ¼ cups plain flour
- 1 ½ cups rolled oats
- 1 cup brown sugar
- 250g butter (melted using microwave)

**Method:**
1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 5 ingredients in a medium bowl, mix evenly. Set aside.
4. Mix together the topping ingredients in a large bowl. Set aside.
5. Divide the fruit mixture equally into 5 red baking dishes and top with the crumble topping.
6. Bake in the oven for 25 minutes or until golden brown.
7. Serve in the baking dish as it is.