

# Fruit Crumble

Serves: 32 tastings



**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.