

Get ready to cook: Tie back long hair, apron on, wash hands.  
Collect ingredients and equipment.

## Apple and Sultana Crumble

Weigh  
and  
measure  
carefully

### Ingredients

100g plain flour  
50g butter or margarine  
50g oats  
50g sugar  
2 eating apples  
50g sultanas

### Equipment

Weighing scales, sieve, mixing bowl, wooden spoon, chopping board, knife, ovenproof dish or foil tray, baking tray.

Other fruit can also be used eg berries such as raspberries, rhubarb, plum, damsons etc



### Method

1. Preheat the oven to 190°C or gas mark 5.



Check with an adult before using the cooker.

2. Rub in the butter or margarine into the flour until it resembles breadcrumbs.



Use fingertips for rubbing in

3. Stir in the oats and sugar.



4. Cut the apples into quarters and remove the core. Slice thinly.



Use bridge and claw grip and watch your fingers carefully

5. Arrange the apple slices in the oven-proof dish, and then add the sultanas.



6. Sprinkle the crumble topping over the apple slices.



7. Bake for 25 – 30 minutes, until the apples are soft and the crumble is golden.



Use oven gloves when putting into and taking out of the oven