

Fruit Crumble

THE FRUIT: apples, peaches, berries, rhubarb

- Fruit – peeled, chopped (fresh or frozen)
- Lemon juice (optional)
- Sugar (optional) to taste
- Cinnamon (optional)

1. Pre-heat oven to 350°F.
2. Fill bottom of baking dish with fruit.
3. Sprinkle on lemon juice, cinnamon, sugar if desired. Mix through to spread flavours.



THE CRUMBLE

Eyeball the top of baking dish, and guesstimate how much you might need.

Eg. Small personal size crumble will need approximately $\frac{3}{4}$ cup total.

Large family size crumble will need approximately 2 cups total.

4. Measure equal amounts of each:

Eg. 3 TBSP each for small, $\frac{1}{2}$ cup each for large

- Butter
- Flour
- Oatmeal
- Brown sugar

5. Put all crumble ingredients into a bowl.
6. Using clean hands or fork, work the ingredients together until a soft crumbly dough is formed.
7. Spread evenly over top of fruit and pat down gently.
8. Bake in oven until fruit is soft and topping is crisp. About 40 minutes depending on size of baking dish.

