



Apple Crumble

AMBER

Equipment: 30cm x 23cm baking dish
 Chopping board
 Knife
 Measuring cups
 Measuring spoons
 Scales
 Large bowl
 Wooden or metal spoon

18 serves

10 serves

25 serves

50 serves

Ingredients

2 kg granny smith apples,
 washed and sliced

1 kg

3 kg

5.5 kg

½ cup water

¼ cup

¾ cup

1 ½ cups

300 g wholemeal flour

165 g

415 g

830 g

½ tsp bi carbonate of soda

¼ tsp

¾ tsp

1 ½ tsp

40 g margarine

20 g

55 g

110 g

½ cup brown sugar

¼ cup

¾ cup

1 ½ cups

1 tsp ground ginger

½ tsp

1 ½ tsp

2 ¾ tsp

1/3 cup oats (optional)

¼ cup

½ cup

1 cup

750 ml reduced fat custard

400 ml

1 litre

2 litres

Method

- Preheat the oven to 180 °Celsius.
- Put prepared apples into the baking dish and pour the water over them.
- Place the flour and bi carbonate of soda into a large bowl then add the margarine. Rub the margarine in until the mixture looks like breadcrumbs.
- Add the sugar, ginger and oats (if using) and mix the ingredients together until well combined.
- Sprinkle the crumble mixture over the top of the apples
- Place in the oven and cook for approximately 40 minutes or until the crumble is golden and the apples are bubbling around the edges.
- To serve, spoon the apple crumble into individual bowls and top each with two tablespoons of custard