



## Yummy Apple Crumble!

### Ingredients:

6 cooking apples  
240g granulated sugar  
240g butter  
280g self raising flour  
Cinnamon (optional)

### Equipment:

Ovenproof dish  
Scales  
Fork  
Knives

Turn oven on 180c/350/gas mark 5

Wash your hands.

Make crumble mix. Put butter and flour into a bowl and rub together with your fingers until it looks like crumbs.

Add 180g of the sugar.

Peel, core and slice the apples.

Lay the slices of apple into a dish.

Sprinkle cinnamon (optional) over the apples.

Add the rest of the sugar.

Spread the crumble mix evenly over the sliced apples.

Put in the middle of the oven for 40 minutes.

Take out the oven.

Leave to cool for 15 minutes.

Serve hot or cold, with ice cream, custard or cream.



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