

## APPLE CRUMBLE

### APPLE FILLING

2.5 lbs/1kg apples peeled, cored and sliced - I like to use dessert apples  
no additional sugar is required  
1 tablespoon of water

### CRUMBLE

100g/4ozs rolled oats	50g/2ozs butter
good pinch of cinnamon	handful of chopped walnuts
handful of chopped dried apricots	handful of dried cranberries

### METHOD

1. Place the apples in a saucepan with the water. They will draw their own water as they cook.
2. When soft but lumpy remove from the heat.
3. Place the apple mixture in an oven proof dish and spread out evenly to be about 2" thick.
4. Make the crumble by mixing all the ingredients together apart from the nuts and dried fruit. Rub together well ensuring that the butter is rubbed through onto all the ingredients.
5. Add the nuts and dried fruit to the crumble.
6. Spread the crumble over the apple mixture ensuring that it covers the entire surface well.
7. Bake in oven 400°F/190°C for about ½ hour or until golden brown.
8. If you want the crumble topping to be a bit sweeter, add a little apple juice concentrate to the crumble mixture.

PS any soft stewing fruit can be used instead of the apples or berries can be substituted for part of the apples