**Apple Crumble**



Ingredients;

* 3 large cooking apples
* 3 tbsp caster sugar
* 3 tbsp water
* 125g plain white flour
* 75g butter
* 25g demerara sugar
* 50g porridge oats

Method;

1. Peel, core and slice some cooking apples (or whatever fruit you are using) and put them in the bottom of an oven proof dish
2. Sprinkle with caster sugar and water
3. Mix the flour, marg and brown sugar until they are like breadcrumbs or, alternatively whizz the mixture for 15 seconds in a food processor
4. Stir in the oats and put the mixture on top of the apples
5. Bake at 190'C/Gas mark 5 for 40 to 45 mins
6. Allow to cool slightly and serve custard, cream or vanilla ice-cream