

Fruit Crumble

Season: Winter

Type: Dessert

Serves: 36 tastings

From the garden: Apricot

Class focus: Using microwave to melt butter



Equipment:	Ingredients:
Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Red baking dish x 5 Eating spoon x 5 (for serving)	12 apricots (roughly chopped) 1 large can of apple 6 tablespoons corn flour 2/3 cup sugar 2 teaspoons mixed spice <i>Topping:</i> 2 1/4 cups plain flour 1 1/2 cups rolled oats 1 cup brown sugar 250g butter (melted using microwave)

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine the first 5 ingredients in a large mixing bowl.
4. Combine all the ingredients for the topping in a small mixing bowl.
5. Divide the fruit mixture equally into 5 red baking dishes and top with topping.
6. Bake in the oven for 25 minutes or until golden brown.
7. Serve in the baking dish with a spoon in each.