

APPLE CRUMBLE

Serves: 32 - 35 tastes in classroom

Recipe source: Burkes Backyard Website

Type: Dessert **Difficulty:** Easy

COOKS NOTE: Pears or Rhubarb can also be substituted in for some of the apples. Also nice with mixed berries

Fresh from the garden: Apples, Orange, Lemon

Equipment:	Ingredients:
2 Large Ceramic Bakers	6 apples
Chopping Board	4 tablespoons of sugar
Knife	1 lemon
Hand Juicer	1 orange
Large Bowl	160g chilled butter
Wooden Spoon	1 cups plain flour
Paper towel	2/3 cups brown sugar
Vegetable Peeler	2/3 cups rolled oats
Food processor	¼ cup raisins
Scales	Extra butter for greasing
Cup Measures	

What to do:

1. Preheat oven 180 degrees.
2. Peel apple with peeler, cut them in half with a knife. Then get your volunteer to help remove the cores. Then using "bear grip" cut the apple and pear into slices.
3. Place fruit into saucepan along with the sugar and lemon juice. Toss well and then pour the orange juice over the top. Cook 5 min over medium low heat.
4. Grease a 2, 2-litre (8-cup) casserole with butter place fruit in dish.
- 5. To make the topping**
6. Put the butter and flour into a food processor and process until it is a bread crumb consistency.
7. Transfer to a bowl and add the brown sugar and rolled oats and raisins. Mix together. Scatter evenly over the rhubarb and fruit.
8. Grill in oven for 15 minutes, or until golden on top.