



For the crumble

Crumbles are easy once you know how. Remember to maximise fruit and minimise crumble. Suitable fruit includes uncooked raspberries or other berries, cooked rhubarb, apples, quinces, poached drained stone fruit, or a combination. Use a shallow dish for speed in baking.

Equipment:

metric measuring cups,
spoons and scales
2 medium mixing bowls
mixing spoon
1 litre oven-proof dish

Ingredients:

$\frac{1}{3}$ cup brown sugar
1 teaspoon baking powder
1 teaspoon ground ginger or
cinnamon
60 g unsalted butter
75 g plain flour
2 tablespoons rolled oats
2 cups cooked fruit

What to do:

- Mix the sugar, baking powder and ground ginger or cinnamon together in a bowl.
- In another bowl, add the flour and oats. Crumble the butter into the mix and use your fingers to squeeze the ingredients together and form pea-sized pieces.
- Toss the flour mixture in with the sugar mixture.
- Butter your baking dish.
- Spoon the cooked fruit into the baking dish, then strew over the topping.
- Bake at 200°C for 30 minutes or until the topping is golden brown and bubbling at the edges.

