

# Fruit Crumble

## Helpful Hint

This serves 4 people but if you times the Crumble mixture, x 5 times or x 10 times you can then place the crumble mixture in freezer bags and freeze for up to 3 months. Defrost the night before you wish to make your crumble and it speeds up the whole process (more time to spend on the allotment!)

## Ingredients

4 oz (100g) Plain Flour  
2 oz (50g) Unsalted butter, cut into pieces  
3-4 oz (75–100g) Sugar  
1 lb (450g) Fruit such as sliced Apples, Rhubarb, Gooseberries, Plums

## Method

Heat the oven to 200°C. Measure the flour into a bowl, add the butter and rub in until the mixture resembles fine breadcrumbs. Stir in 1oz (25g) sugar.

Place the fruit in a 2 pint shallow ovenproof dish or pie dish. Sprinkle with 2-3oz (50-75g) sugar depending on the fruit. Spoon over the crumble mixture, press down slightly and bake in the oven for 30-40 minutes, until the fruit is tender and the crumble top is pale golden brown.

Serve hot with custard.

