

Humble Crumble



Serves

8-10



Ingredients

Topping:

- 1 cup rolled oats
- $\frac{3}{4}$ cup shredded coconut
- 1 cup wheat flake cereal
- 1 teaspoon ground cinnamon
- 1 tablespoon honey
- 2 tablespoons margarine

Base:

- 4 green apples
- 1 tablespoon margarine
- 825g tin peaches in juice
- 1 teaspoon ground cinnamon
- 1 teaspoon cornflour

Equipment

- Large bowl
- Measuring cups
- Measuring spoons
- Large spoon
- Frypan
- Chopping board
- Knife
- Can opener



How to make it



- 1. Topping:**
Mix the oats, coconut, wheat flakes and cinnamon in a large bowl.



- 2.** Turn the frypan on to medium heat. Add honey and 2 tablespoons of margarine. Once melted, pour in the topping and stir for 2-3 minutes. Remove mixture from the pan and place back into bowl. Turn frypan off.



- 3. Base:**
Chop apple into small pieces. Turn frypan on to medium heat. Add 1 tablespoon of margarine to frypan. Add apple and stir for 5 minutes until browned.



- 4.** Add peaches and juice into the frypan. Add 1 teaspoon cinnamon and cornflour, and stir well for 3 minutes.



- 5.** Turn off the frypan. Sprinkle topping over the fruit and serve.



nom!

