

## **Apple and Cinnamon Crumble**

### **Classic winter warming pudding**

**Portions**    5

#### **Ingredients**

440g	Chopped apple
75g	Plain flour
56g	Margarine
75g	Wholemeal flour
75g	Rolled oats
7.5g	Cinnamon powder
75g	Soft brown sugar

#### **Method**

1. Pre heat the oven to 180°C (350°F) Gas 4. Prepare a baking dish by lightly greasing with margarine.
2. Place the apples in the prepared baking dish.
3. Rub all dry ingredients in a mixing bowl together with the margarine until a crumbly sandy texture is formed.
4. Place the crumble mixture on top of the apples and bake in the pre heated oven for approximately 45 minutes until the crumble mix is golden brown.

**Serve in warmed dishes with custard or cream**