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Easy as Pie Apple Crumble



Ingredients

5-6 apples, cored and sliced
5.3oz. brown sugar
1tsp. cinnamon
3.4oz. uncooked oatmeal
2.2oz. cup flour
2.7oz. butter
Pinch of salt
2oz. white sugar

Preparation

- 1 Preheat the oven to 180°C.
- 2 Combine the cinnamon and sugar and toss with the apples, until the apples are completely coated.
- 3 Arrange the sliced apples in a pie dish
- 4 Using a fork or your fingers combine the remaining ingredients until they resemble small crumbs, sprinkle this over the apples.
- 5 Bake for 35minutes and serve hot or cold with a dollop of cream or vanilla ice cream.

Cooks Note
