

Apple and Sultana Crumble

Method

1. Preheat oven to 190°C
2. **Weigh** out the correct amount of flour
Use a small bowl
3. **Sift** the flour into a large bowl
Use a sieve
4. **Weigh** out the correct amount of butter
Use a small bowl
Use a white chopping board if necessary
5. **Cut** the butter into small pieces then add to the flour
Use a white chopping board and safety mat
6. **Rub** the butter into the flour until breadcrumbs
To avoid melting use your fingertips and cold hands
Use a safety mat to keep the bowl firm
7. **Weigh** out the sugar and add it to the mixture
Use a small bowl
8. Add the oats to the mixture and **stir**
9. Cut the apple into quarters and **remove the core**
Use a green chopping board and safety mat
10. **Thinly slice** the apple
11. Arrange the apple slices in the foil tray
12. **Weigh** out the sultanas in a small bowl, add them to the apple
13. Sprinkle the crumble topping over the apple slices and sultanas
Do not push the topping down
14. Move your foil container onto a Swiss roll tin for baking
15. **Bake** in the oven for 25 to 30 minutes until apples are soft and topping is golden

Ingredients

- 25g of sultanas
- 15g of sugar
- 50g of plain flour
- 25g of butter
- 1 eating apple (2 if small)
- 25g of oats (school)
- Container

Equipment

- Blue tray
- Safety mat
- Timer
- Weighing scales
- Wooden spoon
- Vegetable knife
- Round bladed knife
- Foil tray and lid
- Dessert spoon
- Swiss roll tin

- Large mixing bowl
- Small mixing bowl
- Green chopping board
- White chopping board
- Sieve

Apple and Sultana Crumble



Preheat oven to 190°C



Weigh flour in a small bowl, then **sift** into large bowl



Cut the butter into small pieces and add to the flour



Using your fingertips, **rub** the butter into the flour until it resembles breadcrumbs



Stir in the oats and sugar



Cut the apple into quarters and **remove the core**



Slice the apple thinly



Arrange the apple slices in the foil tray



Add the sultanas



Sprinkle the crumble topping over the apple slices and sultanas

Place in a Swiss roll tin

Bake for 25 to 30 minutes until the apples are soft and the crumble is golden