## **Fruit Crumble**

## **Ingredients**

500g fruit

50g sugar to sweeten

150g plain flour

75g margarine

75g caster sugar

50g of additional toppings such as oats, digestive biscuits.

## **Method**

- Preheat the oven to 200°C.
- 2. Prepare fruit according to type.
- 3. Put the flour into a bowl and rub in the fat.
- 4. Stir the sugar and additional toppings into the flour.
- 5. Place the fruit at the base of your ovenproof dish.
- 6. Sprinkle crumble topping over the fruit base
- 7. Bake in the oven for 20-25 minutes

