

Crispy Oat Crumble

Ingredients

150g plain flour
75g block margarine /butter
75g brown sugar
50g oats
1 or 2 tins of fruit pie filling

Savoury Alternative: remove sugar and add 75g of cheese and instead of pie filling use frozen mixed vegetables.

Method

1. Heat the oven to gas mark 4 or 180°C
2. Collect equipment
3. Open tin of pie filling and empty in bottom of oven proof dish
4. Sieve flour into bowl, add chopped up margarine/butter
5. Use your fingertips to rub in margarine and flour to resemble fine breadcrumbs
6. Add sugar and stir well
7. Add oats
8. Cover the fruit with breadcrumbs, place on the baking tray and place in oven for approximately 30mins.

DO NOT FORGET AN OVENPROOF DISH OR BRING 30P TO BUY ONE FROM SCHOOL