

Apple and Strawberry Crumble

Ingredients

- 500g Apples, peeled and thinly sliced
- 500g Strawberries
- 275g Wholemeal flour
- 50g Rolled oats
- 100g Ground almonds
- 110g Butter
- 75g Sugar



Method

- Pre-heat the oven to gas mark 4, 350°F (180°C).
- Place the sifted flour, butter, sugar, oats and almonds in the processor until it resembles crumbs.
- Arrange the strawberries and apples in a dish and sprinkle over the crumble mixture, spreading it out all over the fruit with a fork.
- Place the crumble on a high shelf in the oven and bake it for 40 minutes until the top is golden.

