

Fruit crumble

Equipment

- Apron.
- Oven gloves.
- A deep oven dish.
- A spatula.
- A butter knife.
- A peeler.
- A chopping board (green).
- Bowls to weigh and organise ingredients.
- Bowls and spoons to serve.
- An oven.

Ingredients

- For the crumble mixture:
 - 180g Plain flour.
 - 90g Caster sugar.
 - 90g Unsalted butter, softened.
 - Pinch of salt.
- For the fruit filling:
 - 450g Seasonal fruit.
 - 3 tbsp. Caster sugar.
- Optional topping extras:
 - 1 tbsp. Demerara sugar.
 - 1 tbsp. Rolled oats.

Method

Prepare the fruit filling:

1. Preheat the oven to 190°C, 170°C fan or gas mark 5.
2. Prepare the seasonal fruit you are using - peel if necessary, slice into pieces that are approximately 2cm thick, but keep berries whole.
3. Lightly toss the fruit in caster sugar and place into the crumble dish.
4. Gently flatten the fruit down with a spatula so the crumble mixture will sit on top and not fall between large gaps in the fruit.

Prepare the crumble mixture:

1. Put the flour, sugar and salt into a large bowl and mix with a spoon.
2. Add the butter and rub it into the flour and sugar mixture using your fingertips until it looks like breadcrumbs.
3. Scatter the crumble mixture on top of the fruit and pat down using a spatula.
4. If you have chosen to add the optional topping extra ingredients, sprinkle the oats and demerara sugar evenly over the crumble mixture.
5. Carefully place the crumble into the oven using oven gloves.
6. Bake for 35-45 minutes until the crumble is golden brown.
7. When cooked, remove the crumble from the oven using oven gloves.
8. Leave the crumble to cool on a heatproof mat or surface for 10 minutes before serving it into bowls. Be careful, as the crumble will still be quite hot.