













Apple Crumble







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1. Weigh 100g flour into a big bowl
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2. Add 50g butter to the bowl.
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3. Squeeze the butter and flour until it looks like breadcrumbs.
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4. Add 25g oats and 50g sugar. Mix well.
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

5. Peel one or two apples.
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6. Put apples in the baking tin.
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7. Sprinkle with a spoon of sugar.
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8. Sprinkle the flour mix on top of the apple mix.
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9. Bake for 20 minutes.