

Fruit Crumble

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Fruit Crumble recipe

Ingredients & Quantities

- 680g of Fresh Raw Fruit
- 70g of Sugar

Crumble

- 230g of Self Raising Flour
- 110g of Margarine
- 90g of Sugar

Method

1. Slice up the raw fruit and put in to tins.
2. Add the sugar and a very small amount of water.
3. Rub the fat in to the flour, add the sugar and pile the mixture on to the raw fruit.
4. Bake in a moderate oven for 1-1.5 hours until a nice golden brown colour.

Notes: you do not need to cook the fruit beforehand - it will all cook during the baking process.