



Recipe Pear and apple crumble

Serves Four

Ingredients

For the topping:

8oz plain flour

4 oz unsalted butter, at room temperature

3 oz golden caster sugar

2 tablespoons porridge oats

For the filling:

3 large cooking apples

3 pears

3oz golden caster sugar (or use honey or some raisins to sweeten the filling)

Grated rind of one orange

Directions

Ask a grown up to help you and wash your hands.

Preheat oven to 170C. Grease ovenproof dish with a little butter. Peel and chop the apples and pears.

Toss them in the sugar and orange rind.

Put the mixture in bottom of the dish.

Put flour in a bowl, add the butter cut into cubes.

Rub the butter into the flour with your fingertips until looks like breadcrumbs.

Stir in the sugar and the oats. Sprinkle the topping evenly over the fruit in the dish. Place in middle of a hot oven for 30 minutes until crumble is golden on top. Serve with Cornish clotted cream or custard.