

# Recipe - Fruit Crumble

## Ingredients

### **Filling**

1 (400g) tin of peaches in syrup  
1 teaspoon ground cinnamon  
Sultanas

### **Topping**

150g plain flour  
100g butter  
85g sugar (demerara / any sugar)



## Equipment

Knife  
Mixing bowl  
Wooden spoon  
ovenproof bowl / pie dish

### Top Tip

Almost any fruit will work although if using fresh fruit (apple & blackberry) then you will need a longer cooking time or precook fruit.

## Method

- 1 Preheat the oven to 180°C/360°F/Gas Mark 4
- 2 Cut the butter into cubes and place in a mixing bowl with the flour. Rub the butter into the flour until it resembles breadcrumbs, then stir in the sugar.
- 3 Add the fruit and half the syrup to a 18cm pyrex / ovenproof bowl / pie dish. Sprinkle with cinnamon and sultanas
- 4 Sprinkle the crumble topping over the fruit.
- 5 Bake in oven for about 20-25 mins until golden.