Apple Crumble

Ingredients

1 cup plain flour
½ cup rolled oats
½ cup firmly packed brown sugar
¼ cup desiccated coconut
½ teaspoon cinnamon
100 grams butter
Prepared apples

Method

Preheat oven to 180C.

Combine flour, oats, brown sugar, coconut and cinnamon in a mixing bowl.

Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.

Lightly spray an ovenproof dish with cooking spray. Spoon the prepared apples into the ovenproof dish.

Sprinkle the topping over the apples.

Bake in the oven for 25 minutes at 180C.

Note for home: Serve with ice-cream, cream or yoghurt.