Fruit Crumble

Difficulty: Easy

Fresh from the garden: Fruit such as apples, pears, peaches or plums.

Equipment:
- Mixing bowl
- Cup Measures
- Spoon Measures
- Ovenproof dish

Ingredients:
- 1 cup self-raising flour
- 2/3 cup brown sugar
- ¼ cup desiccated coconut
- 100 grams butter, chilled and chopped
- Prepared fruit

What to do:

Preheat oven to 200 C.

Combine flour, brown sugar and coconut 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 fruit.

Bake in the oven for 20 minutes.

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