**Fruit crumble**

**Ingredients**

450g (1 lb) cooking apples or other fruit

Sugar or honey to sweeten fruit (to taste)

225g (8 oz) plain flour

100g (4 oz) margarine or butter

50g (2 oz) sugar (caster or brown)

**cm**

**Equipment**

Chopping board

Vegetable knife

Mixing bowl

Oven-proof dish

**Method**

1. Preheat the oven to 180 C / Gas 4.
2. Peel and chop the apples. Lightly stew the apples in a pan of water with enough sugar to taste. Drain off excess water, and put the fruit into the bottom of a pie dish.
3. Rub the margarine into the flour and sugar until like breadcrumbs, and sprinkle over the top of the fruit.
4. Bake in the oven until lightly browned on top and the fruit is bubbling up at the edges, for approximately 30 to 40 minutes.