

# Fruit Crumble

Serves 6



## Ingredients

### For the filling

- 1 or 2 apples, chopped into small pieces
- 1 tin of pears in juice not in syrup, drained and chopped into small pieces
- 1 bag of frozen summer fruits or 1-2 handfuls of raspberries/blackberries or a selection of soft berries
- ½ teaspoon cinnamon or mixed spice

### For the topping

- 50g/2oz polyunsaturated/sunflower margarine
- 75g/3oz plain wholemeal flour
- 75g/3oz porridge oats
- 1 tablespoon soft brown sugar
- Low fat yoghurt or custard for serving

## Method

1. Put the margarine in a bowl and add the flour, rub the flour and margarine together with your fingers until it looks like breadcrumbs. More flour maybe needed to make it look like breadcrumbs. Mix in the oats.
2. Mix the fruits together and put in an 1.2litre ovenproof dish or a 8x12 inch/20cmx30 cm dish. Sprinkle with cinnamon.
3. Cover the fruit with the crumble mixture and then sprinkle with the sugar.
4. Bake in the oven Gas mark 5/190°C/375°F for 25-35 minutes.
5. Serve with yoghurt or custard.