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Making on:………………………………

Don’t forget to bring a tub!

(Please weigh ingredients out at home if possible).

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**Apple and Berry Crumble**

**You will need:**

* **A large glass/ceramic/foil baking dish**

**For the crumble:**

* **150g of plain flour**
* **75g margarine/butter**
* **50g sugar**

**For the fruit base:**

* **3 or 4 apples (eating or cooking)**
* **25g sugar (to sweeten the fruit)**
* **100 - 200g of either raspberries, blackberries or blueberries (these can be fresh/frozen or tinned).**

**Method**

1. Wash hands, put on clean apron etc.
2. Wash the apples, slice into quarters. Cut out the core and discard. Then chop up into small pieces.
3. Place the chopped apples into the bottom of the baking dish and sprinkle with sugar.
4. Layer over the raspberries/blackberries/blueberries.
5. Add your flour into a large bowl.
6. Add to this the margarine and then rub together with your finger tips until it looks like breadcrumbs (THERE SHOULD BE NO BIG BITS OF MARGARINE LEFT!)
7. Stir in the 50g of sugar with a spoon.
8. Carefully layer this on top of your fruit.
9. **Wrap the dish up in clingfilm and take home to bake.**
10. **This will need to baked for 20 – 25minutes on Gas mark 5, 190C.**

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