

Crumble topping for any stewed fruits

Ingredients for crumble

- 2 cups of plain flour
- 1 cup of brown sugar
- 2 tsp baking powder
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp salt
- ½ cup of rolled oats (optional)
- ½ cup of crushed almonds (optional)
- 125g butter

Method

1. Preheat oven to 200°
2. Place the stewed fruit of your choice in a large deep ovenproof dish.
3. Combine all ingredients for the crumble in a large mixing bowl except the butter.
4. Dice the butter into cubes and rub it through the dry mixture until it resembles bread crumbs.
5. Cover the stewed fruit with an even layer of the crumbed mixture.
6. Place into the oven for 20 minutes or until bubbling and golden.
7. Serve with pouring cream and vanilla custard.