

Recipe

Grant's Apple Berry Crumble



Recipe Ingredients

- 400 grams pie apples
- 300 grams frozen mixed berries
- 1 cup plain flour
- 90 grams margarine
- 1 1/2 cups [UNCLE TOBYS Traditional Oats](#)
- 2 tablespoons brown sugar
- 1 tablespoon water
- cream

How to make

- Preheat oven to 180°C (350°F).
- Lightly grease a 6 cup capacity baking dish.
- Place apple in the base of prepared dish scatter the berries evenly over the apple.
- In a medium bowl rub the margarine into the flour until it resembles bread crumbs.
- Add the remaining ingredients, mix until combined.
- Sprinkle over berries and bake for 15-20 mins or until golden, serve with cream.

Preparation Time

10 minutes

Cooking Time

20 minutes

Serves 6

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