

# Humble Crumble



Serve with Greek yoghurt for a tasty dessert.

## Ingredients

### Topping:

- 1 cup rolled oats
- ¾ cup shredded coconut
- 1 cup wheat flake cereal
- 1 teaspoon ground cinnamon
- 1 tablespoon honey
- 2 tablespoons margarine

### Base:

- 4 green apples
- 1 tablespoon margarine
- 825g tin peaches, in juice
- 1 teaspoon ground cinnamon
- 1 teaspoon cornflour

## Equipment

Large bowl, measuring cups, measuring spoons, large spoon, frypan, chopping board, knife, can opener



1.

### Topping:

Mix the oats, coconut, wheat flakes and cinnamon in a large bowl.

Turn the frypan on to medium heat. Add honey and 2 tablespoons of margarine. Once melted, pour in the topping and stir for 2-3 minutes. Remove mixture from the pan and place back into bowl. Turn frypan off.

2.



### Base:

Chop apple into small pieces. Turn frypan on to medium heat. Add 1 tablespoon of margarine to frypan. Add apple and stir for 5 minutes until browned.

3.



Add peaches and juice into the frypan. Add 1 teaspoon cinnamon and cornflour, and stir well for 3 minutes.

4.



5.

Turn off the frypan. Sprinkle topping over the fruit and serve.