**Apple Crumble**

*You’ll need:*

* As many apples as will fit in your pot, peeled and cored (throw scraps to chooks
* Sugar to taste
* 100g butter
* 1 cup self-raising flour
* 1 cup brown sugar

*Method:*

Preheat oven to 200°C.

Add water to your apple pot – enough to cover the bottom (the depth about the length of your thumb) Don’t add too much, as the apples will release juices as they cook. Do not add sugar at this point – it toughens the fruit.

Stir often or it will catch on the base.

Add sugar when fruit becomes sludgy.

Cool your apple mixture.

Meanwhile, mix butter, self-raising flour and sugar together to make a crumb.

Place a LOT of apple in a deep oven proof bowl, or 6-10 coffee mugs.

Top with crumble mixture.

Bake for 30 minutes or until lightly browned on top

Serve hot with cream or ice cream

Keep in fridge and reheat for up to three days- you may need to rebake as the topping can become sludgy after 12 hours.