

Apple Crumble

Serves: 8

Prep time: 15 minutes

Cook time: 30-35 minutes

 ½ serve per portion

Ingredients

800g stewed apples, tinned or homemade

⅓ cup sultanas

1 cup gluten free muesli

½ cup desiccated coconut

½ cup slivered almonds

¼ cup pecans, chopped

¼ cup brown sugar

1 teaspoon cinnamon

½ teaspoon nutmeg

1 cup gluten free self-raising flour

100g margarine

Method

PREHEAT oven to 180°C and line a square pie dish (approx. 23x23cm) with baking paper.

FOLD sultanas into apple and place in the dish.

MIX remaining ingredients in a large bowl to make crumble.

SPRINKLE crumble over the top of apple and sultanas.

BAKE in oven for 30-35 minutes, until golden brown.



Discretionary Food

Recipe courtesy of the Country Kitchens team