**Apple & Berry Crumble**

* 2 cooking apples, peeled & chopped
* 1 tbsp frozen mixed berries
* 1 tbsp caster sugar
* 150 g plain flour
* 75 g cold margarine, cut into pieces
* 110 g soft brown sugar/caster sugar
* 30 g rolled oats (optional)

Peel and slice the cooking apples, layer at the bottom of a baking dish, add the berries if desired, sprinkle with 1 tbsp caster sugar.

**Crumble topping**

1. Add flour.
2. Rub in the marg. with your fingers to resemble breadcrumbs.
3. Stir in the sugar and oats.
4. Cover the apples in the baking dish with the crumble mix.
5. Bake in an oven preheated to 180’C for 30-35 minutes.