



Apple Spelt Crumble

What to collect

Ingredients	Equipment
10 large granny smith apples, peeled and cut into large dice	chopping board
1 teaspoon lemon zest	knife
1 tablespoon brown sugar	metric measuring spoons/cups
	zester
Crumble:	peeler
1/4 cup brown sugar	saucepan
1/2 cup spelt flour	wooden spoon
1/4 cup plain flour	bowl
50g rolled oats	
1 teaspoon cinnamon	
100g unsalted butter, cut into cubes	
1/4 cup shredded coconut	

What to do

1. Place the apples, sugar and lemon zest into a saucepan. Bring to a gentle simmer and cook until the apples are tender. (10 min) Set aside.
2. Place the flours, brown sugar and cinnamon in a bowl and well. Rub butter into the flour, using your fingertips until it is mixed like coarse breadcrumbs.
3. Add the oats and coconut.
4. Place the apple mixture into the bottom of the ramekins, topped with the crumble mixture.
5. Bake for 25 minutes or until the crumble is golden brown.
6. Let it cool slightly, serve with vanilla icecream.