# Fruit Crumble

**Recipe Website Link**
**BBC Good Food**



Make this speedy fruit crumble for when guests pop over. It takes 20 minutes to prep, then you can leave it in the oven while you entertain

## Ingredients:

**Tinned Apple cut into chunks**
**75g granulated sugar**
**50g butter**
**cold and cubed**
**100g plain flour**
**50g demerara sugar**

**Method**

step 1

Heat the oven to 180C/160C fan/gas 4. Mix together the fruit and granulated sugar (you will need less sugar for canned fruit) so it's evenly coated. Tip into a pie dish where it fits snugly.

step 2

Rub the butter into the flour to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy. Add in the demerara sugar until combined and spread over the fruit until completely covered.

step 3

Bake for 35-50 mins until golden brown and bubbling, and the fruit is tender. Leave to cool for 5 mins before serving.