

Apple & Lilly Pilly Crumble

Season: Summer/Autumn

Serves: 30 tastes in the classroom
or 6 serves at home

Fresh from the garden: apples, lemon, lilly pillies

To save on preparation time, get the first class to make enough apple mixture for the next class.

Equipment:

metric measuring spoons, cups,
jug
clean tea towel
cook's knife
small knife
chopping board
medium saucepan with lid
2 x medium bowls
wooden spoon
fine grater
baking dish

Ingredients:

8 x Granny Smith apples, peeled, cored and
chopped into 2 cm cubes
125 ml water
1/4 cup castor sugar
100 g lilly pillies, washed
juice and zest of 1 lemon
1/3 cup brown sugar
1 tsp baking powder
1 tsp ground ginger or cinnamon
75 g plain flour
2 tbsp rolled oats
60 g butter, chopped roughly

What to do:

For the apple and lilly pillie mixture:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the apple, water, lemon juice and zest, and castor sugar in the medium saucepan.
3. Cook over a medium heat until the apple has started to soften, then add the lilly pillies and stir to combine.
4. Cook for another 2 minutes then turn the heat off and allow it to sit until the crumble mixture is ready.

For the crumble:

1. Preheat your oven to 200°C.
2. Mix the brown sugar, baking powder and ground ginger or cinnamon together in a bowl.
3. In another bowl, add the flour and oats. Crumble the butter into the mix and use your fingers to squeeze the ingredients together and form pea-sized pieces.
4. Toss the flour mixture in with the sugar mixture.

To assemble:

1. Butter the baking dish.
2. Transfer the apple and lilly pilly mixture into the baking dish.
3. Sprinkle the crumble topping evenly over the fruit.
4. Bake for 25–30 minutes, or until golden and bubbling at the edges.
5. Allow it to cool slightly before serving with natural yoghurt or **Wattleseed Yoghurt**.

