

Apple Crumble

Ingredients

4 medium eating apples

2 teaspoons of Cinnamon

100g Plain Flour

100g Rolled oats

100g Butter

8 teaspoons of Spenda

1. Wash and core apples, leave skins on, and then cut them into large slices, sprinkle a teaspoon of cinnamon over the apples and mix together then flatten them out as much as possible.
2. Put the flour, oats, butter, Spenda and a teaspoon of cinnamon in a food processor and blend together.
3. Sprinkle the ingredients in the food processor over the apples and flatten off and cook for about 45 minutes at 180, depending on oven.