

Fruit Crumble Serves 2

Ingredients

½ cup	Rollled oats
4 T	Flour
3 T	Brown sugar
½ t	Cinnamon or mixed spice
3 T	Margarine or butter, melted
1 cup	Fruit (canned or stewed, drained) or Fresh fruits sliced thinly (feijoa, peach, apricot and plum)



Method

Pre-heat oven to 170°C.

Combine rolled oats, flour, brown sugar and spice in a bowl. Add margarine or butter and mix until evenly combined.

Place fruit in a small ovenproof dish. Sprinkle crumble topping over fruit and cook for 20 – 30 minutes or until topping is golden brown and crisp.

Serve with yoghurt or custard.