

# Apple and Plum Crumble

## Ingredients:

- 5 plums sliced
- 4 apple cut in to chunks
- ½ teaspoon ground cinnamon
- ½ teaspoon of nutmeg
- ½ orange zest only
- ½ cup of plain flour
- ½ cup of quick oats
- ½ cup of sugar
- 1 stick butter cubed (softened)



## Instructions

1. Preheat your oven at 375°F
2. Put **4 apples** and **5 plums** into a baking dish and add zest of **1/2 orange**, **1/2 teaspoon ground cinnamon**, **½ teaspoon of nutmeg** and **1/4 of sugar** and mix well.
3. Mix **½ cup of plain flour with ½ cup of quick oats**, then add **1/4 cups of sugar** into a separate bowl and using your fingers, crumble in **1 stick Butter** and mix it together. This process will take a while, as you want to get the butter really fine and all mixed in.
4. Scatter the crumble mixture over the fruit.
5. Put into the oven for 40 minutes until the topping is golden brown.

## Notes

- You can use this recipe to make an apple, rhubarb or peach crumble too.
- This is a good recipe for kids to get involved with, as they will love getting their hands in the bowl and mixing up the crumble.