

APPLE, PEAR and BANANA CRUMBLE

2-3 Baking apples
2-3 Eating pears
1 banana
100g Plain flour (wholemeal)
Pinch of salt
50g porridge oats
75g margarine – into small pieces
50g caster sugar

Method:

1. Preheat oven to 200 degrees C/Gas 6.
2. Peel and cut apples and pears. Gently stew with a little bit of sugar and (2-3 tbs) of water.
3. Mix flour and salt with small cubes of margarine and rub until resembles rough breadcrumbs. Mix in sugar and oats.
4. Put apple and pear mixture at the bottom of a pie dish and place slices of banana over the top.
5. Sprinkle crumb mixture over the top covering all of the fruit.
6. Cook in the oven until crumb mixture is golden brown.

Serve with cream, ice-ream or custard.

