

Slow cooker fruit crumble

Serves 4



Ingredients (allergens in **bold**)

- 150g **self-raising flour**
- 50g porridge **oats**
- 75g **butter**, hard margarine or hard non-dairy fat
- 50g caster or granulated sugar
- 450g can of fruit in juice or frozen fruit, see tips below
- 1 tsp ground cinnamon – optional

Method

1. Place the flour and oats in a mixing bowl.
2. Add the fat to the bowl and cut it into cubes then rub it in with your fingers until there are no lumps and it looks like breadcrumbs.
3. Stir the sugar into the crumble mixture.
4. Drain the canned fruit if using. Place the canned or frozen fruit in the bottom of the slow cooker dish and sprinkle the crumble mixture over the top. Sprinkle cinnamon on top if you want it.
5. Place the lid on the slow cooker and cook on low power for 3 hours and 30 minutes.
6. Serve hot with custard, ice cream or cream.



Equipment

- measuring scales or cups
- mixing bowl
- table knife
- spoons
- slow cooker

Recipe notes and tips

- Ideas for fruit include canned apples, plums, pineapple, pears, peaches or apricots. Frozen berries, apple slices and mango all work well too.
- If you grow your own you can also use ripe fresh fruit such as peeled and sliced apples, sliced plums or peaches, blackberries or raspberries.