



# Slow Cooker Fruit Crumble



**Organisation and skill:** ★★★ **Cost:** £££ **Equipment:** 

**Community involvement:** children under supervision, young adults, families, older people

## Ingredients

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

## Equipment

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

**Allergy aware:**  
This recipe contains  
oats, flour, butter.



# How to make it

- 1 Place the flour and oats in a mixing bowl.
- 2 Cut the fat into cubes and add to the bowl. 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 tinned fruit if using. Place fruit in the bottom of the slow cooker dish and sprinkle the crumble mixture over the top. Sprinkle cinnamon on top if you like.
- 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.



 3½hr



## Cooking and sharing together

Could you run a slow cooker workshop in your local community?

What are your favourite meals that are cooked in a slow cooker? Get together and share ideas and inspiration.

Organise a foraging walk to see if you can find blackberries and apples that people put out for people to take.

## Recipe hints and tips

Ideas for fruit include tinned apples, plums, pineapple, pears, peaches or apricots.

Frozen berries, apple slices and mango all work well too.

If you have access to an allotment, school garden or grow your own you can also use ripe fresh fruit such as peeled and sliced apples, sliced plums or peaches, blackberries or raspberries.

**Storage wise:** This recipe will keep in a sealed container in the fridge for 1-2 days.

**Portion wise:** serves 4.