Quick apple crumble

Recipe Source: Iona Ruscitto

**Equipment:**
- Grater
- Measuring spoons
- Scales
- Glass baking dish
- Bowls

**Ingredients:**
- 1kg granny smith apples
- ¼ tsp cinnamon
- 2 Tbl sp sugar
- 150g butter
- 250g plain flour
- 150g sugar
- 100g rolled oats

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**What to do:**
1. Grate the apples and place in the glass baking dish.
2. Sprinkle over the cinnamon and sugar and stir through.
3. Place in the microwave and cook on high for 10 minutes.
4. Measure the flour and butter and place into a large bowl.
5. With your finger tips rub the butter and flour together until it resembles bread crumbs.
6. Add the sugar and oats to the bowl and mix through the flour and butter.
7. When the apples are ready sprinkle over the crumble mix.
8. Place the crumble under a grill and cook until golden brown and crunchy.