

Forager's Crumble

What you need:

- 50g plain flour
- 50g wholemeal flour
- 75g olive oil margarine
- 1 table spoon demerara sugar
- 2 tablespoons of Porridge oats
- 1 handful of fresh/frozen, blackberries
- 1 chopped apple



What you do:

1. To make the crumble, rub the butter into the flour until it resembles very coarse breadcrumbs. However, if you rub it too much the crumble will not be crunchy.
2. Combine with the sugar and porridge oats
3. Chop the apple into little cubes and layer apple and blackberry in your tin.
4. Sprinkle the crumble mixture over the slightly cooled apple

(Bake for 15 mins for small crumbles or 30-45 mins for larger crumbles).