

Practical Cookery Block 2

LI - I can learn how 'to rub in' and I can use of the oven safely.

Apple Crumble

Ingredients

Crumble

100g plain flour
50g margarine
25g caster sugar
25g porridge oats

Filling

150g tinned apples
Pinch of mixed spice (optional)

Equipment

Large bowl
round bladed knife
metal spoon
small bowl
brown chopping board
vegetable knife
foil dish + lid

Method

1. Put on oven 180°C/Gas 4. Set out equipment.
2. Place flour and margarine into bowl, cut up margarine into small pieces using a round bladed knife. Rub in using the tips of your fingers until mixture looks like fine breadcrumbs.
3. Mix in the sugar and porridge oats and set aside.
4. Chop apples on the top of a chopping board into large chunks and spoon into foil dish.
5. Sprinkle mixed spice over the fruit.
6. Spoon the crumble mixture over the fruit using your tablespoon.
7. Place on a baking tray (share tray with your partner) and carefully, using oven gloves, put onto the top shelf of the oven. Bake for 20 minutes.

Food Preparation Skills	Cookery Processes

