

# APPLE CRUMBLE



## FILLING INGREDIENTS:

- 6 Granny Smith apples, cored & sliced
- 1/2 cup brown sugar
- 3 tbsp butter
- 2 tsp cinnamon
- 4 tbsp self-raising flour

## CRUMBLE INGREDIENTS:

- 1/2 cup self-raising flour
- 150g butter
- 1/4 cup brown sugar
- 1 handful sultanas (optional)
- 1/2 tsp cinnamon
- 1/2 cup oats

## METHOD:

1. Mix filling ingredients together in a bowl and set aside.
2. Line dutch oven with baking paper and pour the filling in.
3. Place near fire with a medium amount coals on top and cook until apple is soft, approx. 1 hour.
4. For the crumble, mix the flour and butter with a fork in a bowl.
5. Add sugar, cinnamon and oats and sultanas if using.
6. Place on top of filling mix in the camp oven once apple is soft. Replace the oven lid and cover with more coals to ensure you get a nice golden brown crusty top layer.
7. Cook for about an hour – but watch carefully so as not to burn.

*Tips: Serve with ice cream or custard for an indulgent treat.*

Recipe: [Camp & Travel](#) | Image: [Vindulge](#) | Copyright Supex Products 2022