

Let's Talk Food Literacy

Fruit Crumble

Makes 6 servings

Ingredients

Fruit:

- 3 apples, cored and chopped
- 2 cups berries, frozen or fresh (e.g. strawberries, mixed berries, blueberries, raspberries)

Other:

- 1 teaspoon cinnamon
- ½ cup spreadable margarine
- 1/2 cup rolled oats
- ¾ cup flour
- ½ cup brown sugar



Fruit Crumble

Watch the how-to video! https://youtu.be/1pOpHA_1vQ0

Directions

1. Turn oven to 400F.
2. Set out all ingredients.
3. Wash, core and chop apples into small pieces. Put in a shallow baking dish.
4. Mix in berries.
5. In a small bowl, mix oats, flour, brown sugar and cinnamon.
6. Add margarine and mix until crumbly. Sprinkle over fruit.
7. Place dish on a baking sheet. Bake in oven for 45 minutes.
8. Enjoy! Great for school lunches!

Tips and Tricks:

- ➡ **Wash hands** with soap and warm water for 20 seconds, before, during and after preparing food.
- ➡ **Adapt this recipe** to your family's tastes.
- ➡ **Make double!** This dish freezes well.
- ➡ **Use canned, fresh or frozen** fruit.
- ➡ **Refrigerate or freeze leftovers** promptly. Store in fridge for up to 3 days. Freeze up to 3 months.