



Apple and Sultana Crumble -



Ingredients:

- Cooking spray, to grease
- 1 x 800g can sliced apple
- 45g (1/4 cup) sultanas
- 1/4 teaspoon ground cinnamon
- 1 x 375g pkt Anzac biscuits, coarsely broken
- 50g (1/3 cup) plain flour
- 100g margarine, melted
- Yoghurt to serve

Method:

1. Preheat oven to 180°C. Spray a 1.25L (5-cup) capacity baking dish with cooking spray to lightly grease. Combine the apple, sultanas and cinnamon in a bowl. Spoon the apple mixture into the prepared dish.
2. Place the biscuit in the bowl of a food processor and process until finely chopped. Add flour and margarine and process until combined. Sprinkle over the apple mixture.
3. Bake in oven for 15 minutes or until golden. Serve with yoghurt.

Alternative:

- Use gluten free flour