Mulberry and apple crumble

Ingredients

• 300g mulberries
• 3 tablespoons cornflour
• ½ cup caster sugar
• 1 x 770g tin of apples
• ¾ cup Brown sugar
• 200g Butter
• 2 ½ cups Plain flour

Method

1. Preheat the oven to 180 0C
2. Put the mulberries and apples in a bowl, mix the corn flour and caster sugar together then gentle mix with the apple and mulberry mixture.
3. Put the butter, flour and brown sugar in a bowl mix together with your hand until you get a crumble mixture.
4. Put the apple mixture without the juice in a baking dish and crumble the crumble mixture on top.
5. Bake for 20 – 25 mins