

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
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Method

1. Preheat the oven to 180 °C
2. Put the mulberries and apples in a bowl, mix the corn flour and caster sugar together then gently 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