

 PRINT

Apple and Fig Crumble

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Course

Dessert

Prep Time

10 minutes

Cook Time

40 minutes

Total Time

1 hour

Serves

6

INGREDIENTS

Fruit Base

- 6 green apples peeled, cored and chopped into cubes
- 4-6 fresh figs quartered
- 60 g brown sugar
- 1/2 tsp cinnamon ground

Topping

- 100 g rolled oats
- 30 g shredded coconut
- 30 g flaked or slivered almonds
- 90 g brown sugar
- 40 g plain flour
- 75 g butter melted

INSTRUCTIONS

1. Preheat oven to 180°C. Combine fruit, sugar and cinnamon in a large bowl. Place fruit mixture in an ovenproof dish.
2. Combine all of the topping ingredients in a large bowl.
3. Spread the topping mixture evenly over the top of the fruit mixture. Bake for 40 minutes or until the topping is golden and the fruit is bubbling and soft. Serve warm with cream or ice-cream.