

Apple Crumble



(In Pairs)

Preparation Time:
10 minutes
Total Cooking Time:
25 minutes.
Serves: 2



Ingredients

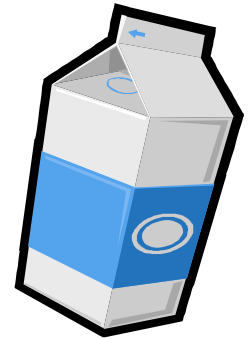
2 Cooking Apples
1 Clove
1 T Tablespoons Water

Teacher's Demo

3 T Custard Powder
600ml Milk
1 T Sugar

Topping Mix

1½ † Brown Sugar
2 T Toasted Muesli
2 T Coconut
2 T Plain Flour
2 † butter
Pinch cinnamon



Method

1. Collect all ingredients
2. Grease the ramekin dish
3. Peel, core and slice the apple, place into the greased ramekin dish with water.
4. Microwave on high for 3 minutes
5. Topping - Combine the dry ingredients and Rub the butter into the mixture
6. Sprinkle crumble mixture on top of apples
7. Microwave on high for 3 mins OR place in a moderately hot oven for 15 mins



Note: Place at least two dishes in at once

Questions

1. What method of mixing is used for making the crumble topping?
2. How does the custard thicken?
3. Why must custard be stirred during cooking process?
4. Why is the custard powder blended with a small amount of milk first?
5. What is a clove?
6. Explain the difference between wholemeal flour and white flour
7. What other fruits could be used as an alternative to apple?