

Apple Crumble

Sourced from the Lenswood Primary School Welfare Club Apple Recipe Book,
published circa 1970's

Recipe by Rosalie Green



Ingredients

6 large apples
1 cup plain flour
3 tablespoons brown sugar
3 tablespoons desiccated coconut
115g butter or margarine, melted

Preparation

Preheat oven to 200C

Method

Peel and slice 4-6 apples and place in a greased casserole dish.
Sprinkle with cloves, 3 tablespoons sugar and 3 tablespoons water.

Mix dry ingredients and stir in melted butter.

Crumble on top of the apple and bake for approximately 45 minutes at 200°C.

Serve warm with cream or icecream.