



APPLE CRUMBLE BITES



INGREDIENTS

100g white self-raising **flour**

25g **margarine**

3 teaspoons caster sugar

4 teaspoons porridge **oats**,
plus 1 for sprinkling

1 dessert apple – grated

¼ teaspoon mixed spice or cinnamon
(optional)

2 dessertspoons **milk**

EQUIPMENT

weighing scales, dessertspoon, mixing bowl,

fork, teaspoon, grater,

muffin tray or baking tray

MAKES: 6

PREP TIME: 15 minutes

ALLERGENS: cereals containing gluten,
milk

COOK TIME: 12-15 minutes

METHOD

- 1** Heat the oven to 190°C/Gas 5. Weigh out the flour and margarine and place in a mixing bowl.
- 2** Using your fingertips or a fork, rub the margarine into the flour until the mixture resembles breadcrumbs. Then add the sugar, oats and mixed spice to the bowl.
- 3** Carefully grate the apple and add to the bowl with the milk. Then with your fork mix the ingredients together to form a soft dough (add a little more milk if necessary).
- 4** Divide the mixture into 6 and spoon into a muffin mould or onto a floured baking tray. Sprinkle each cake with some oats and bake for 12 - 15 minutes until risen and golden brown.