

# Apple Crumble Pie

## NOTES TO STUDENTS and VOLUNTEER:

- The recipe below makes one pie.
- Each pie serves 12 slices.
- Work out how many pies you will need today to ensure everyone receives 1 slice of pie.

### Equipment

- Chopping board
- Small knife
- Scales
- Measuring spoons
- Measuring cups
- Large mixing bowl
- Wooden spoon
- Tablespoon
- 1 baking tray
- Plan tray
- 1 medium saucepan
- Serving platters

### Ingredients

#### Pie Base

1 sweet short crust pie base (previously made)

#### Filling

- 1 cup of the stewed apple
- ½ teaspoon cinnamon
- 1 tablespoon caster sugar (if sweetness is required)

#### Crumble

- ½ cup plain flour
- 2 cups rolled oats
- 2 tablespoons sunflower seeds
- 1 tablespoon pepitas
- 1/3 cup brown sugar
- 1 teaspoon ground cinnamon
- 150g butter

### What to do

- Preheat the oven to 180°C or 160°C fan forced.
- Ensure the sweet short crust pie base has been previously cooked. If not, blind bake for 10 minutes (refer to short crust pastry recipe).
- Place the apples, sugar and cinnamon in a medium size saucepan over a medium heat. Simmer until apples are warm.
- Prepare the crumble topping by placing the flour, rolled oats, brown sugar, sunflower seeds, pepitas and cinnamon in a large bowl. Mix to combine.
- Cut butter into cubes and rub the butter through the flour mixture. Use your fingertips until the mixture is well combined and large crumbs form.
- Place the pie base on a baking tray lined with baking paper.
- Spoon the apple into the pie base.
- Sprinkle crumble evenly over the apple filling.
- Bake for 15- 20 minutes or until topping is golden brown.
- Serve warm