



# Apple Scruffle

## Ingredients

- 6 -8 apples
- 4 Tbs caster sugar
- 1 Tbs lemon juice

## Scruffle Topping

- 1 cup shredded coconut
- 1 cup rolled oats
- 1/3 cup oil
- 2 Tbs Honey
- 1 Tbs sunflower seeds
- 1Tbs pepitas
- 2 tsp cinnamon

## What to do:

- 1) Preheat oven to 200c
- 2) Peel the apples, chop into quarters. Remove the core and cut into thin slices
- 3) Place the rhubarb, apple, sugar and lemon juice into a big bowl and mix together
- 4) Transfer to a baking dish. Bake for 20 minutes
- 5) To make the topping**
- 6) Measure the coconut, oats, sunflower seeds, pepitas and cinnamon into a bowl. Mix together
- 7) Add the oil and honey. Mix to combine
- 8) After 20 minutes take apples out of the oven
- 9) Spread topping mixture over the apples. Bake for 20 minutes until golden
- 10) Serve and enjoy