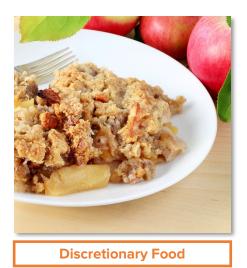
## Apple Crumble

Serves: 8 Prep time: 15 minutes Cook time: 30-35 minutes

<sup>1</sup>/<sub>2</sub> serve per portion

## Ingredients

800 g stewed apples, tinned or homemade
1/3 cup sultanas
1 cup gluten free muesli
1/2 cup desiccated coconut
1/2 cup slivered almonds
1/4 cup pecans, chopped
1/4 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup gluten free self-raising flour
100 g butter



## Method

PREHEAT oven to 180°C and line a square pie dish (approx. 23x23cm) with baking paper.FOLD sultanas into apple and place in the dish.MIX remaining ingredients in a large bowl to make crumble.SPRINKLE crumble over the top of apple and sultanas.BAKE in oven for 30-35 minutes, until golden brown.

## Recipe courtesy of the Country Kitchens team



qcwacountrykitchens.com.au