APPLE & MUNTRIE CRUMBLE with WATTLESEED CREAM

1. Enough precooked apple with muntrie mixture for your recipe has been made by last class for you so that you can save lots of preparation time. This should be on your benchtop. You will need to set your oven to 200 degrees Celcius. All ovens in the kitchen will be on so if you run out of room check the other work stations.

2. To the apple and muntrie mix add ½ cup brown sugar and then spread the mixture into the high sided souffle dishes (3) on your benchtop.

3. Make a crumble topping by mixing the following ingredients together with you fingertips lightly so that they look like breadcrumbs:
   - 1½ cups brown sugar
   - 250g butter, cut into pieces so that you can crumble it easily
   - 400g (3 cups) Self Raising Flour

4. Sprinkle the topping over the 3 dishes, place in the oven and bake until golden and bubbling (about 20 minutes).

5. While you are waiting for your crumble to cook whip 600ml jar of cream with a whisk in a large red bowl until firm, add 2 tablespoons of icing sugar and 2 tablespoons of ground Wattle Seeds. Place this in a small serving bowl, 1 per table with a spoon to serve.

6. To get the next class ready for their crumble lesson please peel and slice 24 large apples, place these in the large saucepan (the one in your cupboard with 2 handles), along with 1 cup of white sugar and 1 cup of muntries. Place this on the stovetop and cook gently for about 20 minutes from the fridge. Turn off the heat once soft and allow to cool before straining into a large bowl, throw away the juice.

7. Place the hot crumble and the bowl of cream on the tables with a large plate underneath to protect the tabletop and a spoon to serve.