

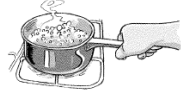

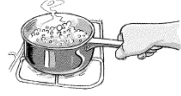









1.  the  and  them.

2. Put the  in a  with a little water and 50 g of the  sugar.  the  for 10 minutes.

3. Put the flour, the  or margarine, and the rest of the  sugar into a  .  them with a  .






4.  the cooked  into a  .

5. Cover the  with the flour,  , and sugar mixture.

6. Put the  into the  at **180°C** for 30 minutes.



7. Serve the  crumble with cream or  .

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