

## Apple, Cherry and Walnut Crumble

A healthy, delicious dessert filled with fruit and flavour!

### Ingredients

- 2 cups wholemeal plain flour
- 2 cups rolled oats
- 1 cup brown sugar
- 1 cup of walnuts, chopped
- 1 cup of olive oil
- 1 cup sultanas or raisins
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla sugar
- 1 large 820 gram (1 lb & 12.2 oz) tin of pie apples
- 2 x 425 gram (15 oz) tins of black cherries, drained

### Method

1. Preheat oven to 160 degrees Celsius (320 degrees Fahrenheit).
2. Combine oats, flour, cinnamon and brown sugar. Add olive oil; mix thoroughly.
3. Line a large 24 x 20 cm (9.5 x 7.9 inches) baking dish with pie apples, then spread out the cherries over the apples.
4. Add walnuts, then sultanas on top. Spread out oat and flour mixture to cover the fruit.
5. Sprinkle vanilla sugar over the crumble topping.
6. Bake at 160 degrees Celsius (320 degrees Fahrenheit) for 35 minutes or until cooked.
7. Serve with soy ice cream, or non-dairy custard.

