



Power Fruit Crumble

Filling:

7 cups	Fruit – mostly apples, but my favourite mixture includes rhubarb and strawberries, and sometimes pears, peaches, and/or blueberries – a very generous 7 cups, especially if there are lots of strawberries and rhubarb because they squish up
1/3 cup	Granulated sugar
2 tbsp	All purpose flour
2 tsp	Cinnamon

Topping:

1 cup	Quick cooking rolled oats – I usually like more than 1 cup so use 1.5 or more, also include Tyler's Tonic (ground nuts and seeds)
¼ cup	Packed brown sugar
1 tsp	Cinnamon or nutmeg, your preference
¼ cup	Butter, very soft; I mostly use part olive/canola oil, part butter

1. In a large bowl, combine fruit.
2. In a small bowl, mix sugar, flour and cinnamon and toss with fruit
3. Place fruit in an 8 cup/2L baking dish
4. Combine the topping ingredients together until crumbly and sprinkle over fruit mixture
5. Bake at 350 degrees for 55 minutes or until mixture is bubbly, topping is slightly brown and fruit is soft.

Modified from Anne Lindsay's *Light Hearted Cookbook*