



Peach & Coconut Crumble

| What to collect | |
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| Ingredients | Equipment |
| 12 peaches, sliced | chopping board |
| 1/4 cup brown sugar | knife |
| 1/2 teaspoon cinnamon | metric measuring cups/spoons |
| | bowl |
| | oven proof dish |
| Crumble: | wooden spoon |
| 1/2 cup plain flour | |
| 1/2 cup caster sugar | |
| 100g cold butter, chopped | |
| 1/2 cup shredded coconut | |
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What to do

1. Preheat oven to 180C.
2. Place peaches, brown sugar, cinnamon and in a bowl and combine well.
3. Place peach mixture into an ovenproof dish.
4. To make the crumble, mix caster sugar and flour in a bowl to combine.
5. Add butter to the flour and using your fingertips to rub it in.
6. Stir in the coconut.
7. Spoon on top of peaches and cook for 40 minutes.
8. Serve with ice cream.