



# WildSquare



## Bramble crumble

When you are out in your square there may be blackberries you could pick to make your bramble crumble. Alternatively, you will be able to buy the fruit from your local farm shop.

**You may need to ask an adult to help you make your crumble.**

### Ingredients

Filling 900g bramley apples  
400g blackberries  
175g Demerara sugar  
2 lemons

Topping 225g plain flour  
175g butter  
55g Demerara sugar  
125g mixture of oats, seeds and **chopped nuts** (do not use nuts if you have a nut allergy)

### Method

- 1 Preheat oven to 200C/Gas 6.
- 2 Peel, core and chop apples into small chunks. Squeeze the juice from the lemons and pour over the apples. Mix well.
- 3 Layer the apples, blackberries and sugar alternately in a pie dish.
- 4 Put flour and butter in a large bowl and rub them together until they look like breadcrumbs. Add the sugar and then the oats, seeds and nuts. Mix together.
- 5 Sprinkle the crumble over the fruit and then bake for 40-45 minutes.
- 6 Allow to cool for a few minutes and then serve with cream or custard.

Go wild in a square near you  
[www.rspb.org.uk/wildsquare](http://www.rspb.org.uk/wildsquare)



RSPB Wildlife Explorers  
is the junior membership  
of the Royal Society for  
the Protection of Birds