

## Apple dessert with Tosca topping

No rolling pastry or getting your hands sticky with this lovely apple dish!

- Just add all the ingredients for the topping to a bowl and stir.
- Slice the apples, layer in a 9" pie dish, and add sugar to taste.
- Spread the topping over the apples.
- Bake for app 30 minutes at 175C or 350F.

Be really careful taking it out of the oven as the topping gets very hot and is quite sticky.

It is a good idea to put some foil or a tray on the oven floor to save cleaning, as it may bubble over the edge.

### ***US cup measurements***

- Apples, peeled, sliced and sugared to taste (3-4 medium apples)
- 2/3 cup plain flour
- just over ¾ cup sugar
- 1 ¼ cup of oat flakes
- 3 tablespoons syrup (¼ cup)
- 2/3 cup melted butter

### ***Imperial measurements***

- Apples, peeled, sliced and sugared to taste (3-4 medium apples)
- 3 1/2 oz Plain flower
- 3 oz Oat flakes
- 5 oz Sugar
- 3 tablespoons Syrup
- 5 1/4 oz Butter, melted and slightly cooled

### ***Metric measures***

- Apples, peeled, sliced and sugared to taste (3-4 medium apples)
- 150 ml plain flower
- 300 ml Oat flakes
- 200 ml Sugar
- 50 ml Syrup
- 150 g Butter, melted and slightly cooled

Happy baking and hope you enjoy this!

