



THE APPLE CRUMBLE'S RECIPE

INGREDIENTS



- ✓ 5 apples
- ✓ A glass of water
- ✓ 200 g of butter
- ✓ 120 g of flour
- ✓ 120 g of sugar
- ✓ Cinnamon



DIRECTIONS



- ✓ Pell and cut the apples.
- ✓ Cook apples with water and a little of cinnamon.
- ✓ Mix with the hands the flour and the softened butter.
- ✓ Add the sugar and mix again.
- ✓ Put the apples in a dish and top the dough crumbled.
- ✓ Heat the oven to 200°C and bake 20 minutes.

HELP!



dough = pâte **softened** = ramolli **a dish** = un plat
cumbled = émietté **cinnamon** = cannelle