# Apple & Guava Crumble

**Type:** Dessert  
**Serves:** 30 tastes  
**Recipe source:** SAKGF  
**Fresh from the garden:** Guava, lemon, apples.

## Equipment:
- Metric scales
- Measuring spoons
- Measuring cups
- Wooden spoons
- Bowls
- Knives
- Peeler
- Medium saucepan
- Baking dish
- Chopping boards
- Colander
- Vegetable peeler
- Citrus juicer

## Ingredients:
- 12 apples
- 1 cup quava
- 1 lemon
- 500ml water
- 150g castor sugar

**For the topping:**
- 250g unsalted butter
- 6 cups rolled oats
- 1 cup brown sugar

## What to do:
1. Preheat the oven to 180 degrees celcius.
2. Peel the apple and chop into small dice.
3. Juice the lemon.
4. Place the water, lemon juice and sugar in large saucepan. Bring to a simmer. Turn the saucepan heat up to medium, and drop the pears into the syrup.
5. Put the lid on the saucepan and turn heat down to low and simmer for 15-20 minutes, until tender. Place quava in simmering water with apples after 10 minutes of simmering.
6. Drain off the stewing juice and place the fruit in the bottom of the baking dish.
7. To make the topping, melt the butter in a medium saucepan, then stir in the oats and sugar.
8. Spread the topping over the fruit. Bake for 30 minutes or until golden brown.