

Strawberry Crumble

Serves: 8

Prep time: 10 minutes

Cook time: 20 minutes



½ serve per portion

Ingredients

¾ cup rolled oats

¾ cup wholemeal plain flour

3 tablespoons brown sugar

½ teaspoon baking powder

3 tablespoons margarine, melted

1kg strawberries, fresh and diced OR frozen and defrosted

2 tablespoons cornflour

2 tablespoons water

¼ cup caster sugar

1 teaspoon vanilla extract

Natural yoghurt, reduced fat, to serve



Discretionary Food

Method

PREHEAT oven to 180°C.

MIX rolled oats, flour, brown sugar and baking powder together in a bowl.

POUR in melted margarine and stir until well combined. Set aside

PLACE strawberries into a saucepan and add cornflour, sugar, water and vanilla extract. Stir until combined.

COOK strawberry mixture over medium heat for 2-3 minutes or until slightly thickened.

TRANSFER strawberries to a medium sized baking dish.

SPRINKLE oat mixture evenly over the strawberries.

BAKE in oven until topping is golden and fruit is bubbling, about 15 minutes.

SERVE warm, with a dollop of yoghurt on top.

Recipe courtesy of the Country Kitchens team