

Cracking Summer Fruit Crumble

Ingredients

For the topping:

200g (wholemeal) plain flour

50g porridge oats

100g butter

100g caster sugar

For the filling:

400g strawberries and raspberries

1 tin (or cooked fresh) rhubarb

75g light brown sugar

1tsp powdered ginger

Serves 6-8

Method

1. Heat the oven to 180°C/Gas 4.
2. Wash the strawberries and raspberries, top and tail, then chop carefully into bite-sized chunks.
3. Mix the fruit into a bowl with the rhubarb, powdered ginger and sugar then stir.
4. Sieve the flour into a bowl (tip in the remaining bran).
5. Lightly rub in the butter with fingertips until it looks like breadcrumbs.
6. Stir in the sugar and porridge oats.
7. Spoon the mixture into a dish and scatter the crumble mix on top.
8. Bake for 20 - 30 minutes (depending on your oven) until the topping is golden and crispy. Serve with deliciously cool vanilla ice cream.

