

Mixed Berry Crumble Slice

Pair with a scoop of ice cream, some custard or cream 🍪



RECIPES BY JENNNNAAAYY

Ingredients:

Crumble:

- 🍓 3 cups Self Raising Flour
- 🍓 1 cup sugar (I use caster sugar)
- 🍓 1 cup cold butter cut into cubes
- 🍓 1 tspn Vanilla Essence
- 🍓 1 tspn Baking Powder
- 🍓 1 tspn lemon juice
- 🍓 1 egg
- 🍓 Pinch of salt

Berry Filling:

- 🍓 4 cups mixed berries (fresh or frozen)
- 🍓 1/4 cup sugar
- 🍓 1/8 cup lemon juice



Method:

- 🔑 Pre-heat oven to 180
- 🔑 Prep baking dish
- 🔑 Add all crumb ingredients to a mixing bowl
- 🔑 Using a mixer, combine all ingredients until you have a fine crumb
- 🔑 Add half of the crumb to the dish and push down firm to make the base
- 🔑 In a separate bowl, add your fruit (frozen or fresh is fine)
- 🔑 Add sugar & mix in
- 🔑 Add lemon juice & mix in
- 🔑 Pour berry mix over base in pan
- 🔑 Top with remaining crumb and press down to completely cover
- 🔑 Put uncovered in the oven for 30 minutes. Top should be a light golden brown.