

Lazza's Kitchen:

Fruity Crumble

**Lazza cooks his first ever crumble this week.
Why not try a new recipe, or dust off an old favourite?**

This is so easy to make (needs to be), and you even get to do some mixing with fingers.

You need:

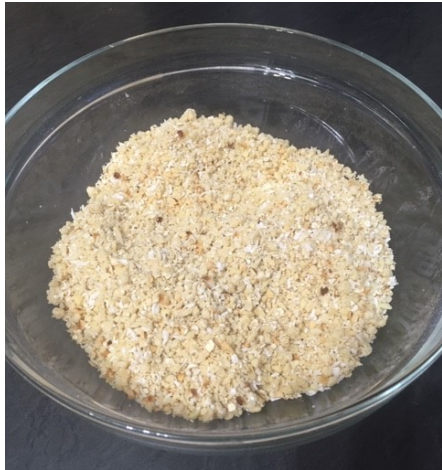
150g/5oz Plain Flour; 100g/3.5oz butter (cubed); 50g/1.75oz porridge oats

100g/3,5oz Mixed Nuts (I used hazelnuts & almonds); 50g/1.75oz desiccated coconut

Fruit: I used a frozen 500g bag of raspberries/blackberries/blackcurrants/redcurrants - but you can use fresh fruit too (add 5min to baking if frozen), 3 tablespoon caster sugar

Method:

- 1) Preheat the oven to 200C/180C fan/gas mark 6
- 2) Place flour, oats, butter into a bowl and rub it all together until it resembles breadcrumbs.
- 3) Pour in the nuts and coconut and mix it all up into the crumble topping
- 4) It's honestly that easy (even I did it - see below)



- 1) Put all your fruit into an oven proof dish (pick the fruits you like - I chose a frozen pack to get a good mix at a very good price).
- 2) Sprinkle over the crumble mix and sugar.
- 3) Bake for 35 minutes, until golden and bubbling.
- 4) Eat with cream, custard, ice cream, or plain.

**I did it. Wow!!!
And it tastes delicious.
Watching my sugar intake though.
I did give some away. Your turn!!**

