Strawberry crumble

* **Yield:** 1 Apple crumble serves 6

INGREDIENTS

**Filling**:

* 350g fresh (or frozen) strawberries- you can try using any fruit that you have available

**Crumble topping**:

* 50g butter
* 100g flour
* 50g golden caster sugar
* 50 – 80g sliced almonds (raw) optional
* 2 tsp cinnamon - optional

INSTRUCTIONS

1. Preheat the oven to 190C.

2. Wash and chop the strawberries. Place in a bowl and set aside.

3. To make the crumble topping. Mix all the crumble ingredients except the nuts together until it looks like a fine crumb.

4. Spread the strawberry filling in an appropriately sized ovenproof dish and sprinkle the crumble topping evenly over the top.

5. Bake for 35 – 40 minutes until the pie is bubbling and the top is golden brown. \* If the top is over-browning during baking, cover loosely with a piece of tin foil

6. Serve with cream or icecream