

Berry Crumble



Ingredients:

50g Butter cut into 2 x 2cm cubes
400g Berries
75g Castor Sugar

60g Brown sugar
1 Teaspoon baking powder
1 Teaspoon ground ginger
60g Butter
100g Plain Flour

Instructions:

1. Preheat oven to 200c
2. To make the crumble topping, place the flour and butter cubes in a bowl and rub the butter into the flour with your fingertips to make a fine crumble
3. Add the sugar, baking powder and ginger in a bowl with the crumble and lightly toss so that all ingredients blend together.
4. Grease a 8 x 8 baking dish/tray with small amount of butter
5. Place berries in the base of the dish and sprinkle the castor sugar over the berries
6. Spoon over the crumble mix evenly
7. Place the baking dish/tray in a larger tray in case juices from the berries overflow.
8. Bake the crumble for 15 minutes or until the topping is golden and the berries juices are bubbling.
9. While the crumble is baking blend 125mls cream in a mixing bowl until it stiffens
10. Place cream in a separate bowl and people can place it over the crumble as required