



Blackberry Crumble

Serves 6

SUMMARY

Use fresh blackberries to create this scrumptious, warm blackberry crumble dessert. It's a wonderful recipe to try if you're new to desserts as you cannot go wrong!



INGREDIENTS

500g Blackberries
200g Plain Flour
85g Butter
55g Sugar
Vanilla Ice-Cream
Mint for garnish

METHOD

1. Preheat the oven to 180 degrees.
2. Wash the blackberries, pat dry and place in the bottom of your baking dish.
3. In a large bowl, rub the butter into the flour with your fingers until it looks like breadcrumbs.
4. Stir the sugar into the mixture.





5. Sprinkle the crumble mixture over the blackberries.
6. Bake in the oven for 40-45 minutes until light brown.
7. Serve with vanilla ice-cream and garnish with some fresh mint.

NB: can use one large baking dish or single serving ramekins (divide portions accordingly)

