



Food Explorer

Strawberry crumble slice

Makes 8 portions, preparation and cooking time 50 minutes.

Ingredient	Quantity
Plain Flour	450g
Margarine	300g
Caster Sugar	180g
Ground Cinnamon	½ tsp
Jam	56g
Frozen Strawberries	380g
Topping - Oats	90g
Topping – Caster Sugar	56g
Topping - Margarine	75g

Recipe

1. Preheat the oven at 180°C / Gas 5.
2. Mix the flour, cinnamon and sugar together.
3. Rub the margarine into the flour mix until it all comes together.
4. Spoon out ¼ of the mixture and set aside.
5. Tip the remaining mixture into a baking tin and press down firmly to make an even base.
6. Prick the base with a fork and bake until golden.
7. Whilst baking the base, gently heat the strawberries in a pan, once warmed through drain excess liquid.
8. Spread the jam thinly over the base, top with the strawberries.
9. For the topping, add the oats, caster sugar and margarine to the set aside mixture, rub together to make a crumbly top.
10. Spread the topping over the strawberries and bake at 180°C / Gas 5 for approx. 30 mins or until golden.

ALLERGEN INFORMATION

Please check ingredients used for allergen information.

