

Fruit Crumble

Break the crispy topping to get to the fruity filing. This crumble is simple, yet splendid. You can try different fruit to create many succulent variations.



Ingredients

3/4 cup Cukier Królewski fine candy sugar

fruit (apples, pears, apricots, peaches, berries)

2 teaspoons lemon juice

1/2 teaspoon ground cinnamon

1 glass oat flakes

1/4 glass flour

100 g soft butter

Preparation

Step 1

Mix selected fruit (e.g. apples, pears, rhubarb, bananas, kiwis, apricots, peaches or berries) with ca. 1/3 cup of sugar, lemon juice and cinnamon. If the fruit is too big, start with cutting it into medium-sized cubes. Put the mixture in a heat-resistant dish.

Step 2

Prepare the crumble by mixing oat flakes (or coconut shavings), about half a cup of fine candy sugar, flour and butter so as to get small lumps. The best crumble is prepared using your own hands.

Step 3

Scatter the crumble all over the fruit. Preheat the oven to 180°C, put the dish inside and bake for about 35 minutes.