

Mixed Berry Crumble

Easy-peasy mixed berry crumble, comfort food at its best!

Ingredients

- 1 pouch Exclusively Fruit Mixed Berry Compote
- 70g margarine
- 50g light brown sugar
- 150g plain flour
- 50g oats
- 1 tsp mixed spice

Method

1. Pour a pouch of Exclusively Fruit Mixed Berry Compote into an oven proof dish.
2. Make your crumble topping by mixing the flour and mixed spice together in a bowl.
3. Rub the margarine into the flour mixture until it resembles fine breadcrumbs.
4. Stir in the sugar.
5. Spoon the crumble mixture on top of the compote. Bake in a preheated oven at 180°C for around 35 minutes or until the top is crisp.



try adding some chopped apple to the mixed berry compote for a more autumnal version!

