

Everyday Berry Crumble

Ingredients

For the berry filling

- 4 cups (500 g) mixed berries (fresh or frozen)
- 2-3 tbsp sugar (adjust to taste)
- 1 tbsp cornstarch or plain flour
- 1 tsp lemon juice
- 1/2 tsp vanilla extract (optional)

Oat Crumble Topping

- 100 g rolled oats
- 75 g plain flour
- 100 g light brown sugar
- 1/2 tsp ground cinnamon
- Pinch of salt
- 100 g cold unsalted butter, cubed

Oat-Free Crumble Topping

- 150 g plain flour
- 100 g light brown sugar
- 1/2 tsp ground cinnamon
- Pinch of salt
- 100 g cold unsalted butter, cubed

Instructions

1. Preheat the oven to 180°C (350°F).
2. Butter a medium baking dish (about 8-inch square).
3. Mix berries with sugar, cornstarch, lemon juice, and vanilla.
4. Spread berries in the baking dish.
5. In a bowl, mix the dry topping ingredients.
6. Add butter and rub it in until crumbly.
7. Sprinkle topping over the berries.
8. Bake for 35-40 minutes until golden and bubbling.
9. Let cool slightly and serve warm with vanilla ice cream, whipped cream, or thick Greek yogurt.

Note & Storage

- Use one kind of berry or mix a few - both work well.
- Frozen berries release more juice. Add 1 extra tsp cornstarch if using them.
- Add chopped nuts or semolina to the topping for extra texture.
- Oats are optional - both versions bake up beautifully.
- Store leftovers in the fridge for up to 3 days.
- Reheat gently in the oven or microwave until warm.

