

wild blackberry crumble



ingredients:

berry sauce

4 cups of freshly picked wild blackberries
2 tablespoons of raw sugar
1 teaspoon of vanilla

crumble topping

½ cup of quick cook oats
2 tablespoons of SR flour
4 crushed plain biscuits
½ cup desiccated coconut
2 tablespoons raw sugar
2 tablespoons melted butter

step one: Wash the berries to remove any dirt, dust, leaves or stems. Drain for a minute before placing into a mixing bowl.

step two: Add the sugar and vanilla and gentle mix through. Place this berry mix into a suitable baking dish.

step three: In a separate bowl mix all the crumb ingredients except the butter. Mix to combine then add the butter and mix further. The mixture should be crumbly and not come together.

step four: Place the crumb mixture across the top of the berries and place into a moderate oven for 30 minutes or until the crumb becomes golden brown.

step five: Allow to sit for a few minutes before serving as the berry sauce will be very hot.

step six: Enjoy with ice cream, fresh cream or simply but itself.

helpful hints:

- This was enough for four serves. The ingredients can easily be doubled.
- You could easily use or add any other berries.
- Although a dessert, it was no overly sweet and we enjoyed it without adding cream or ice cream, but only because we didn't have any.
- I cooked this in a Weber BBQ for 45 minutes at 180° C (350° F). The only dish I had on hand was a large rectangular cake tin.
- I used Arnott's Arrowroot biscuits, but any plain biscuit would do.
- The crumb would have been just as nice if I omitted the biscuits. I used them because I didn't want to see them go to waste.

Enjoy!