

Strawberry vanilla crumble

Serves 4
Difficulty level: easy
Preparation time: 10 mins
Cooking time: 30 to 40 mins

Vanilla crumble

1 cup quick cooking oats
1 cup plain flour
3/4 cup brown sugar (loosely packed)
1 tsp baking powder
1 tsp vanilla bean paste/essence/powder
Pinch of salt
6 tbsp unsalted butter, melted

Strawberry filling

1.5 kg ripe strawberries, hulled (tops cut off)
2 tbsp cornflour
1/3 cup caster sugar
1 tbsp lemon zest and lemon juice
1/4 cup water
1 cinnamon stick

Preheat oven to 180°C.

Place the prepared strawberries into a large bowl—if some of the strawberries are big, cut them in half, so they are all relatively the same size. Scatter over the cornflour, caster sugar and add in the water, lemon juice, zest and cinnamon stick. Stir to coat the strawberries.

For the vanilla crumble, place all the dry ingredients into a bowl and pour in the melted butter.

With a spoon, stir until all the butter has been combined into the flour mixture. Place the strawberries into a large baking dish, cover with the crumble and bake for 30 to 40 minutes until the crumble is golden and the strawberry syrup is bubbling up around the edges. Let the crumble sit for a few minutes before serving with ice cream, cream or your choice of topping.



Recipe by chef Dominique Rizzo

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