

Peach & Raspberry Crumble



Serves 4

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

350g frozen raspberries (or frozen summer fruit mix)
400g peach slices in juice, drained
15g caster sugar
50g unsalted butter
75g plain flour
30g demerara sugar
50g porridge oats
1 zest of an orange

1. Preheat oven to gas mark 6/200°C/180°C fan/400°F.
2. Place the fruit in a shallow ovenproof dish and sprinkle with the caster sugar.
3. Rub the butter into the flour until it resembles rough breadcrumbs (tip – use a fork to avoid messy fingers). Mix in the sugar, oats and orange zest. Spoon over the fruit mixture.
4. Cook for 20-25 minutes – until the fruit is bubbling and the topping is golden.
5. Serve with low fat crème fraiche, Greek yoghurt or custard.