



# Summer Fruit Crumble

## Ingredients

### *For the crumble topping*

- 50g soft light brown sugar
- 50g unsalted butter, cold and cubed
- 75g plain flour

### *For the filling*

- 40g caster sugar
- 150g raspberries
- 150g strawberries, hulled and halved
- 50g blueberries

## Method

1. Preheat the oven to 190°C.
2. Place the strawberries and raspberries for the filling in a saucepan along with the sugar.
3. Bring to a simmer over a medium-low heat and cook, stirring occasionally, until the sugar is dissolved.
4. Spoon into the base of a heatproof, glass baking dish.
5. Place the butter and flour in a mixing bowl and rub together until it resembles rough breadcrumbs.
6. Stir through the sugar.
7. Spoon the crumble topping on top of the fruit, then sprinkle the blueberries on top. Bake for 30-35 minutes until the topping is golden brown in colour.
8. Remove from the oven and leave to stand for 5 minutes before serving.