

Gluten Free Strawberry and Rhubarb Crumble

Serving 10

INGREDIENTS:

For the fruit:

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| 500 gr | rhubarb, cut into pieces |
| 500 gr | strawberries, hulled and cut into pieces |
| 50 gr | sugar |
| ¾ tsp | almond extract |
| ½ tsp | vanilla extract |
| 1 tbsp | cornstarch |

For the topping:

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|---------------|---|
| 75 gr | gluten-free oat flour |
| 115 gr | rolled oats |
| 130 gr | light brown sugar |
| 150 gr | butter (or 126 gr coconut oil, melted and cooled slightly) |
| ¼ tsp | salt |
| 300 ml | cream |

PREPARATIONS:

Preheat the oven to 175°C and butter your baking dish.

In a large mixing bowl, stir together the sugar, almond extract, vanilla extract, cornstarch and salt.

Add the chopped fruit and stir to coat in the mixture. Let sit for at least 10 minutes while preparing the topping.

In another large mixing bowl, stir together the oat flour, oats, brown sugar, melted butter or coconut oil and salt until well combined.

Spoon the fruit mixture into the pan and top with the topping. Place the dish on a baking sheet to catch any spills.

Bake for 40-45 minutes or until the topping is firm and the fruit is bubbling. The topping will appear to be quite runny around 25-30 minutes but firms up in the last 10-15 minutes of baking. The filling may also appear runny while warm but thickens as it cools.

Let cool for 30 minutes and serve warm or room temperature with a dollop of whipped cream.