

Peach and Raspberry Crumble

Ingredients

- 2 Canned tinned peaches
- Half a bag of frozen raspberries
- 100g dark brown soft sugar
- ½ lemon juiced
- 1tsp vanilla extract
- For the crumble topping:
 - 250g plain flour
 - 150g cold butter, cut into cubes
 - 75g dark brown soft sugar



Method

1 – Preheat the oven to gas 6, 200°C, fan 180°C. Put the peaches in a 20 x 25cm baking dish with the juice of 1 tin, then sprinkle over the raspberries. Scatter over the lemon juice, sugar and vanilla extract.

2 – Cube the butter and put it in a mixing bowl with the flour. Rub together with your fingertips until it resembles breadcrumbs (or use a food processor), then add the sugar.

3 – Sprinkle the crumble topping over the fruit, then bake for 30 mins or until golden and bubbling. Delicious served with a dollop of yogurt, custard or ice cream.