

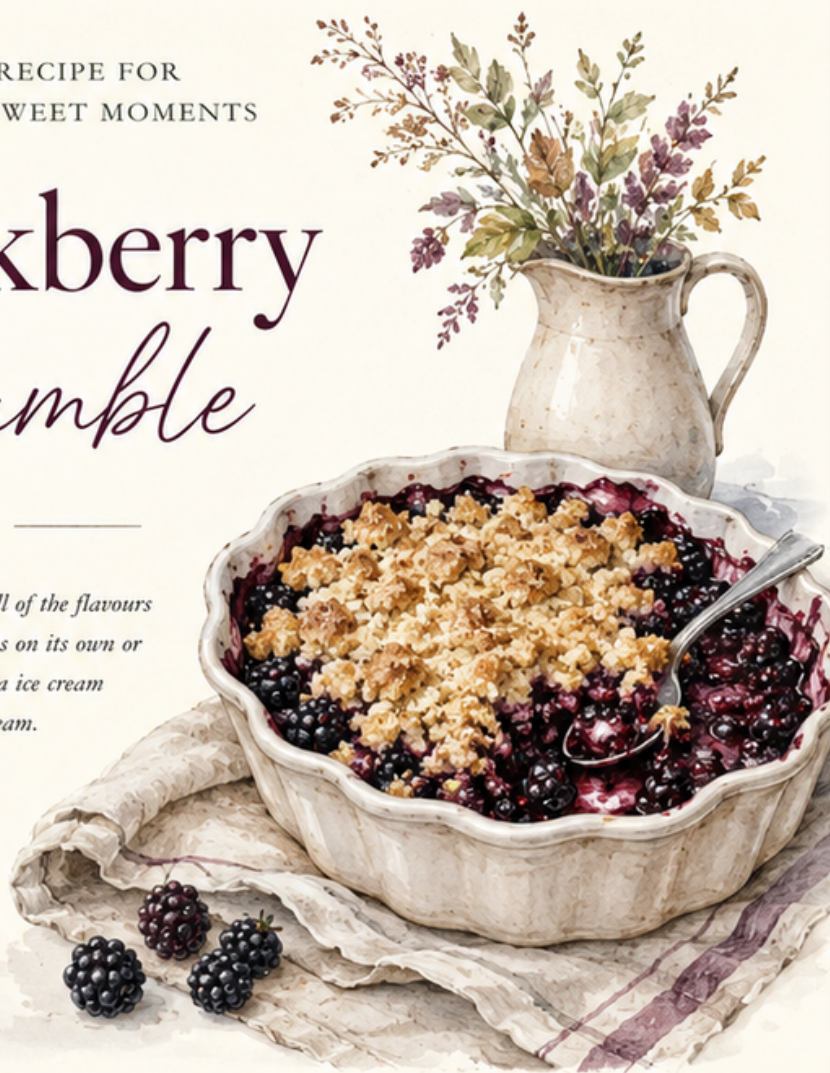
A SIMPLE RECIPE FOR  
SLOW DAYS & SWEET MOMENTS

# Blackberry Crumble

*Warm, comforting and full of the flavours  
of late summer. Delicious on its own or  
with a scoop of vanilla ice cream  
or a pour of cream.*

*From my kitchen*

Use as many fresh  
blackberries as you can find!  
The riper and juicier,  
the better.



## INGREDIENTS

### *For the filling*

- 600g fresh blackberries
- 100g granulated sugar
- 1 tablespoon cornflour
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice

### *For the crumble topping*

- 150g plain flour
- 100g rolled oats
- 100g light brown sugar
- 100g cold butter, cubed
- ½ teaspoon ground cinnamon
- Pinch of salt

**SERVES 6**

Perfect for family suppers,  
weekend lunches  
or cosy evenings in.

## METHOD

1. Preheat the oven to 180°C (fan 160°C) / 350°F / Gas Mark 4.
2. Place the blackberries in a large bowl with the sugar, cornflour, vanilla and lemon juice. Gently stir to combine, then pour into a baking dish.
3. In another bowl, combine the flour, oats, brown sugar, cinnamon and salt.
4. Add the cold butter and rub it in with your fingertips until the mixture resembles coarse crumbs.
5. Sprinkle the crumble mixture evenly over the blackberries.
6. Bake for 35–40 minutes, or until the topping is golden and the filling is bubbling.
7. Leave to cool for a few minutes before serving.

## FOOD FOR THOUGHT

*There is something so special about simple  
ingredients, gathered in their season,  
turned into something warm and comforting  
to be shared and enjoyed.*

