

Crumble with fruit

Ingredients

1/3 rd cup brown sugar
1 teaspoon baking powder
1 teaspoon ginger
60g unsalted butter
80g plain flour
2 tablespoons oats
2 cups drained poached or pureed fruit

Method

Preheat oven to 200C

Mix sugar, baking powder and ground ginger. Rub butter into flour with your fingers to form pea sized pieces, then toss flour mixture with sugar mixture.

Spoon fruit into a buttered 1 litre ovenproof dish and strew topping over the fruit.

Bake in oven for 20 to 30 minutes or until topping is golden brown and fruit is bubbling at the edges.

Note: If using a juicy fruit, like plums, toss a little sifted flour (about 1 teaspoon per cup of fruit) through the fruit to make a thicker sauce.