



Fruit crumble

Classic Baking Oil gives these small fruit tarts a moist consistency. Quick & easy to prepare with fresh summer fruit.

Zutaten

4 Portionen

450 g Fruit of your choice
150 g Flour
110 g Sugar
80 g Byodo Baking Oil Classic
30 g Spelt flakes or oat flakes
30 g flaked almonds

Zubereitung

Wash and chop the fruit and divide between the ramekins. To make the crumble, mix the flour with the sugar, oil, spelt flakes and flaked almonds and pour over the sliced fruit.

Bake the crumble at 180°C fan oven for approx. 30 minutes. Tastes best warm with a scoop of vanilla ice cream.

The quantity is sufficient for 4 ramekins, each 7 cm in diameter.