



## A Mighty Fruit Crumble

Mighty Chefs love a fruit crumble as it's a simple healthy dessert that children will enjoy helping to make. Adding oats to the topping provides tasty texture and an extra dose of fibre. This particular recipe uses a combination of tinned and fresh fruits and a portion will provide 1 of your 5 a day. You can experiment using your favourite fruits.

### You will need:

#### For the bottom

150g tinned pears  
75g blueberries  
1 tbsp. caster sugar  
1 tsp. cornflour

#### For the top

125g plain flour  
40g soft brown sugar  
25g porridge oats  
65g butter  
Pinch of salt

### To make your fruit crumble

1. Preheat the oven to 190C/375F/gas 5.
2. Make the topping by mixing the flour, sugar and a pinch of salt. Cut the cold butter into chunks and rub into the flour mix using the tips of your fingers. The mixture should look like fine breadcrumbs. Add the oats.
3. For the filling drain the pears and chop into 1 inch chunks. Add to a bowl along with the blueberries, sprinkle over the corn flour and caster sugar and stir.
4. Arrange the fruit mixture in the bottom of your serving dish and sprinkle the crumble mixture over the top.
6. Pop your crumble in the oven for around 25 minutes.

### Mighty Tip!

Consider using seasonal fruit. You could even pick your own!