



## STRAWBERRY BANANA FRUIT CRUMBLE

Ready for desserts? Yes, let's fill your second stomach with this delicious crumble filled with strawberries and sliced banana.

### INGREDIENTS:

120g	Plain Flour
80g	Rolled Oats
90g	SCS Unsalted Butter (Cold and cut into cubes)
70g	Soft Brown Sugar

### Filling:

4-5	Bananas (Peeled and cut into chunks)
4 cups	Stemmed and Quartered Strawberries
5 tbsps	Caster Sugar
2 tbsps	Cornstarch
2 tsps	Vanilla Extract

1. Preheat the oven to 200°C. Stir all the filling ingredients together until evenly mixed, and tip into a baking dish that is around 5cm deep, or a 21cm diameter pie dish.
2. Next, make the filling. With your fingers, rub the plain flour and butter together until it looks like damp sand. Mix in the soft brown sugar and rolled oats, and give everything a good mix.
3. Spread the crumble topping on top of the filling evenly, and bake for 30-40 minutes, until golden brown on top and bubbling away at the sides.
4. Serve with vanilla ice cream.