



PREP: 10 min  
COOK: 20 min  
SERVES: 4

## Berry White Choc Coconut Crumble

Let's get ready to crumble. A sweet and juicy mix of berries topped with crisp coconut and white chocolate crumble that caramelises during baking.

### Ingredients

#### Berries

4 cups (500g) of frozen mixed berries  
2 tbsp plain flour  
1/2 cup (110g) caster sugar  
1 tsp Queen Vanilla Bean Paste

#### Crumble

100g unsalted butter, softened  
1 cup (150g) lightly packed brown sugar  
1 tsp Queen Vanilla Bean Paste  
2/3 cup (100g) plain flour  
1/2 cup (45g) rolled oats  
1/3 cup (30g) desiccated coconut

### Method - Berries

#### STEP 1

Preheat the oven to 180°C (fan forced). For berry base, place berries, flour, sugar and Vanilla Paste in a bowl and gently stir until evenly coated.

### Method - Crumble

#### STEP 1

Using your fingertips, rub together butter, sugar, Vanilla Paste, flour, oats and coconut in a bowl until large clumps form. Add chocolate and stir to combine.

#### STEP 2

Pour berry mix into an ovenproof dish and scatter over crumble. Bake for 20-25 minutes or until golden. Serve with a dollop of cream or scoop of ice-cream.

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## Ingredients

1/2 cup (90g) white chocolate buttons,  
chopped

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