



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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