



CHARDONS

DAY 5 – DESSERT

Gluten free crumble mix

(GF)

Serves 4

Recipe Ingredients

- 100g rice flour
- 100g brown sugar
- 100ml vegetable oil

Morning or evening preparation (quick and easy so whenever you have 15 min)

1. Preheat oven to 180 degrees and prepare an oven tray lined with greaseproof paper
2. Mix all ingredients into a mixing bowl and combine
3. Poor mixture onto greaseproof lined oven tray and spread evenly to around 1cm thickness
4. Place tray in the oven and cook for around 15 minutes checking and mixing every 5 minutes until golden brown
5. Then set aside and leave to cool ready to top the apple and berry mixture
6. Reheat apple and berry mix and place into the bowl and sprinkle with crumble mix
7. Serve with or without cream or custard depending on guest

Tip

This can be made in bulk and will last weeks if kept in a plastic container on a shelf in your kitchen