



Make a raspberry crumble bar

What you need

- 680g of frozen raspberries
- 100g granulated sugar
- 360g plain flour
- 1 tbsp cornflour
- Juice of one lemon
- 280g rolled oats
- 400g brown sugar
- 340g butter, melted
- 1 tsp baking powder
- ½ tsp salt
- 32cm x 22cm lined baking tray
- Colander
- Two bowls
- Two wooden spoons

These buttery berry treats make a filling snack or a tasty dessert. A bit like a flapjack, but with a delicious layer of raspberries, they are chewy and sweet. The oats provide slow-release energy, which will help you feel fuller for longer. This recipe takes about one hour to make, including about 30 minutes of baking time. It makes 12 to 18 portions, depending on how generous you make your slices!

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



Instructions

1 Preheat the oven to 180°C/350°F/Gas mark 4.

Then place the raspberries in a large colander and run warm water over them for 60 seconds. Let them sit for a while until all the excess liquid has drained away.

2 Mix the drained raspberries with the granulated sugar, two tablespoons of flour, the cornflour and lemon juice.

3 In another bowl, mix the remaining flour, oats, brown sugar, butter, baking powder

and salt together. Press around two thirds of the mix into your tin and bake for 10 minutes.

4 Take the crumble out of the oven and spread the raspberry mix over the baked bottom layer, then sprinkle the rest of the crumble on top and bake for 25–30 minutes.

5 Remove from the oven and leave it to cool for a few hours so it becomes solid. Pop the tray into the fridge for the best results. This makes it easier to cut it into slices.

TOP TIPS

If you don't have raspberries, you can swap for frozen cherries or any other berry, including frozen mixed berries. Just prepare them in the same way.

To make your bars even more tasty, add melted chocolate on top or put peanut butter in the middle layer.

WARNING!

Ask an adult for permission before you start cooking.



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