RECIPE

Breakfast Fruit Crumble topped with Nutella®

Medium | 1 h 15 min

INGREDIENTS

for 6 portions

4 cups (1 L) frozen peach slices, thawed

1 cup (250 mL) fresh strawberries, halved

1 cup (250 mL) fresh raspberries

2 tbsp (30 mL) granulated sugar

2 tbsp (30 mL) cornstarch

1 tsp (5 mL) vanilla or maple extract

1- ½ cups (375 mL) quick-cooking rolled oats

¼ cup (60 mL) all- purpose flour

¼ cup (60 mL) packed brown sugar

¼ cup (60 mL) butter, softened, or non-hydrogenated margarine

2 tsp (10 mL) ground cinnamon

6 tbsp (90 mL) Nutella®

To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

STEPS

1. Pre-heat oven to 350°F (180°C).
2. In a large bowl, combine, peaches, strawberries, raspberries, sugar, cornstarch and vanilla. Spoon into six- 1 cup (250 mL) ramekins.
3. In another bowl, combine oats, flour, sugar, butter and cinnamon. Divide crumble mixture over the fruit. Place ramekins on a baking sheet. Bake for 30 to 40 minutes or until fruit is soft and bubbling.
4. Cool completely. Serve with a tablespoon (15 mL) of Nutella® on top. Enjoy with a glass of milk for a complete breakfast.