

RECIPE

Breakfast fruit crumble topped with Nutella®

Easy

1 h 0 min



INGREDIENTS

for 4 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) corn-starch
- 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, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1** | Pre-heat oven to 350°F (180°C).
In a large bowl, combine, peaches, strawberries, raspberries, sugar, corn-starch and vanilla. Spoon into six- 1 cup (250 mL) ramekins.
- 2** | 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.
- 3** | Cool completely. Serve with a tablespoon (15 mL) of Nutella® on top. Enjoy with a glass of milk for a complete breakfast.