



**LEIGHTON PARK**  
FOUNDED 1890

## Fruit Crumble

### Ingredients for the Compote

- 300g mixed berries
- 120g caster sugar
- 50g butter



### Ingredients for the Crumble

- 250g plain flour
- 150g Butter
- 150g demerara sugar



### Method

1. Heat the oven to 200C/180C fan/gas 6. Put the fruit, butter and sugar in a pan and cook on a high heat for around 20 minutes until the mixture resembles a runny jam.
2. Put all the crumble ingredients into a bowl and rub in with your fingertips until mixture just starts to clump together and form coarse breadcrumbs. Take care not to over mix at this stage.
3. Scatter the crumble over the fruit compote and bake in the oven for 20-25 mins until golden brown. Leave for about 15 mins before serving with custard or cream.