



Raspberry Crumble Squares

25 servings



Easy

up to 80 Min.



Ingredients:

For the Squares:

180 g Butter (6 oz) Softened
125 g Light Brown Sugar (4 ½ oz)
125 g Rolled Oats (4 ½ oz)
175 g Plain Flour (6 oz)
1 Dr. Oetker Baking Powder Sachet (1 tsp)
250 g Raspberries (9 oz) lightly mashed
15 g Cornflour (1 tbsp)
40 g Caster Sugar (1 ½ oz)

- 1 Preheat the oven to 180°C (160°C Fan, Gas Mark 4) Grease and line a 20cm (8 inch) square cake tin.
- 2 In a mixing bowl, beat together the butter and brown sugar then stir in the oats, flour and Baking Powder to form a crumbly mixture. Press half of the mixture into the base of the prepared tin to form a smooth base. Prick all over with a fork and bake for 15 minutes until lightly golden.
- 3 Mix the mashed raspberries with the caster sugar and cornflour and spread over the cooked base. Sprinkle with the remaining crumble topping.
- 4 Bake for about 30 minutes until lightly golden. Cool for 10 minutes then cut into 25 small squares and allow to cool in the tin before carefully removing to serve.

1 serving = 37g



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