

Almond crumble

Crunchy crumble to sprinkle over desserts

1 baking tray

Ingredients

- **180 g** butter
- **150 g** caster sugar
- **150 g** plain flour
- **150 g** flaked almonds

Method

1. Preheat the oven to 180 °C.
2. Put the butter, sugar, flour and flaked almonds in a large bowl.
3. Rub everything between your hands (as if washing your hands) until it forms a crumbly dough.
4. Scatter the crumble over a baking tray lined with baking paper.
5. Bake for about 30 minutes until golden brown.

EQUIPMENT

Large bowl, baking tray with baking paper