

Fruit Crumble Slice.

1 1/2 c rolled oats

1 1/4 c flour

2/3 c brown sugar

1/4 t salt

125g melted butter

1 1/2 c berry fruit

1 T cornflour

2 T sugar

1 T lemon juice

Oven 190 degrees. Line 20x30cm tin

Mix oats, flour, brown sugar and salt together. Add melted butter and mix until all combined.

Press about 3/4 of the mixture into tin then sprinkle with berries.

Mix together the sugar and cornflour then sprinkle over the berries and then add the lemon juice. Scatter over the remaining mixture and bake for 30-40 mins. Cool for at least 10 mins before cutting.

If you want a really crisp slice, keep in the fridge. This freezes well.