



Crumble Topping

4 ounces of Juvela Flour Mix
Two and a half ounces of Demerara Sugar
One and a half ounces of butter
1/4 level tea spoon of bicarbonate of soda
1/4 level tea spoon of cream of tartar

Method

Mix all the ingredients together, rubbing in the butter until the mixture resembles fine bread crumbs

Simmer the fruit in a pan with sugar to taste until the fruit begins to go mushy.

Transfer to a pie dish at this stage, and spread the crumble topping over the fruit using a fork.

Cook in the middle of the oven at mark 4 for 30 to 40 minutes, until nicely browned.

Serve with custard (About 3/4 of a pint) Serves four people



This recipe has been brought to you by The Cream Of Tartar Company Limited

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