

Blackberry and Pear Bumble

Serves 4



Ingredients (allergens in bold)

- 150g rolled (porridge) oats
- 100g wholemeal **flour**
- 50g soft brown sugar
- 75g **butter** (or baking margarine)
- 100g large juicy blackberries
- 2 ripe pears - peeled, cored and roughly chopped

Method

1. Heat the oven to 180°C/Gas 4. Grease the ovenproof dish. Place all the ingredients, except the fruit, in the mixing bowl.
2. With your fingertips, rub the butter into the dry ingredients. Sprinkle approximately half the rubbed-in mixture into the ovenproof dish
3. Arrange the pear and blackberries slices evenly on top of the oat mixture.
4. Sprinkle the remaining oat mixture evenly over the fruit and press down lightly.
5. Bake for 30 minutes until golden-brown on top and the pears are soft when tested with the tip of a sharp knife.



Equipment

- mixing bowl
- table knife
- tablespoon
- chopping board
- sharp knife
- peeler
- ovenproof dish

Recipe notes and tips

- Use any other seasonal fruit – rhubarb and strawberries would be lovely in summer (you might need to sprinkle the rhubarb with sugar).
- Use vegetable-based block instead of butter to reduce the amount of saturated fats.