Fruit Crumble



Ingredients

1 large tin plums(in syrup), 2 punnets strawberries (halved), 4 medium bananas (ripe bananas and sliced), 120g of 1 minute oats, 120g of wholemeal flour, 120g brown sugar

Preparation

- 1. Strain and pit the plums and place into a large baking dish with strawberries and bananas.
- 2. Mix together the oats, flour and sugar and spread as a crust over fruit.
- 3. Bake covered in the oven at 220 degrees for 25-30 minutes or until bubbling around edges.
- 4. Remove from oven and allow to stand.
- 5. Serve hot or cold.
- 6. Serve with soy custard or soy ice cream.

Cook and serve as above.