

Cranberry Crumble

Sharp but sweet fruit with an oaty toasty layer above. A warm, filling desert for a winter's evening.

This recipe contains American¹ cranberries, Caribbean sugar, Chilean² sugar, but the crumble process we ascribe to England³.

Ingredients

- 50 ml water
- 25 g **FAIRTRADE** caster sugar
- 250 g fresh cranberries
- 4 ml **FAIRTRADE** runny honey
- 100 g butter
- 50 g **FAIRTRADE** muscavado sugar
- 100 g plain white flour
- 50 g rolled oats

Method

Preparation

Preheat the oven to Gas Mark 6 and warm your baking dish in the oven whilst preparing the crumble.

Cooking

In a non-stick saucepan dissolve the sugar in the water over a medium heat and then add the honey.

Wash the cranberries, discarding any fruits that have started to decay, and add to the pan.

Stir frequently until the mixture is simmering, and then simmer for a few minutes whilst you measure out and prepare the topping. Stir occasionally to prevent sticking.

Put the butter, muscavado, flour and oats in a food mixer and blitz for a few seconds until the mixture is in pea-sized lumps.

Spoon the fruit into the warmed baking dish and spread the oaty layer on top.

Bake in the middle of the oven for 20 to 30 minutes until the top layer is golden brown.

To serve

In winter: serve hot with custard.

In summer: serve warm or cold with cream and or **Fairtrade** ice cream.

Variations

Dried cranberries: use about 150 g and marinate in **Fairtrade** wine for an hour or more, and then cook in the wine omitting the water.

Frozen fresh cranberries: defrost to room temperature before use.

¹<http://www.fairtradecookbook.org.uk/countries/america>

²<http://www.fairtradecookbook.org.uk/countries/chile>

³<http://www.fairtradecookbook.org.uk/countries/england>