



ALLERGIES:

No grains
No dairy
No eggs
No gluten

Prep time: 15 mins

Cook time: 20 mins

Serves: 4

STRAWBERRY **CRUMBLE**



INGREDIENTS

- **BASE**
- 250g punnet of strawberries
- 2 tsp coconut flour
- 1 tbsp vanilla essence
- 1 tbsp lemon juice
- 2 tbsp honey
- **TOPPING**
- 1 cup almond meal
- 1/2 tsp salt
- 3 tbsp coconut oil
- 2 tbsp honey

METHOD•

- Preheat oven to 180°C (350°F)
- Mix together strawberries, coconut flour, vanilla, lemon juice and honey.
- Pour into a 15cm x 20cm (6" x 8") baking dish.
- Combine crumble ingredients in a bowl, and spread evenly over the strawberry base.
- Bake in the oven for 20 minutes, until strawberries are juicy, and crumble is golden brown.
- Let stand for 10 minutes before serving, or refrigerate for later.
- Can be eaten hot or cold.