

GUAVA CRUMBLE

Filling

20-30 Strawberry guavas

¼ cup brown sugar

1 tsp zest of lime

+ 2-3 apples peeled + diced

1 1/2 tbsp lime juice

1 1/2 tsp cornflour

1 1/2 tbsp raisins (optional)

1/3 cup water

Ca little at a time
to make paste

CRUMBLE TOPPING:

1 1/2 cups rolled oats

1/2 cup plain flour

1/2 cup brown sugar

1/2 cup Butter

1/2 tsp salt

1 tsp cinnamon powder

1/4 tsp ginger powder

DIRECTIONS

- Pre-heat oven at 180 degrees.
- ~~Cut guavas in half~~ ^{use whole} and place in a medium sized bowl and stir in other filling ingredients.
- grease a medium-sized baking pan about 2.5 cms deep and 30x20cms, pour in guavas. Set aside.
- In a separate bowl, rub the butter into flour and stir in the rest of crumble topping ingredients until it becomes an evenly distributed mixture.
- Pour crumble mixture over guava filling in an even layer.
- Place pan into the oven and bake for 30 mins.

* be careful to remove
hard 'beard' at the top
of fruit

Don't over
- make 'crumb'