



PB+J Oat COVID Crumble

Ingredients

- 250G SALTED BUTTER, SLICED UP
- 1 ½ CUPS OF CAKE FLOUR
- 1 ½ CUPS OF OATS
- ¾ CUP OF NUTS, CRUSHED
- ½ CUP OF MUSCOVADO SUGAR
- 1 TSP BAKING POWDER
- ½ TSP OF SALT
- ¾ CUP OF STRAWBERRY JAM
- ½ CUP OF PEANUT BUTTER (SUGAR-FREE)
- VANILLA ICE-CREAM, OR CREAM CHEESE (SERVING SUGGESTION)

Instructions

- #1. PREHEAT THE OVEN TO 180 DEGREES CELSIUS.
- #2. TAKE A 33×23-CM RECTANGULAR PAN AND LINE WITH BAKING PAPER. SPRAY THIS WITH NON-STICK SPRAY OR GREASE WITH BUTTER.
- #3. MIX THE BUTTER, THE FLOUR, THE OATS, THE NUTS, SUGAR, BAKING POWDER AND SALT TOGETHER. DIVIDE THE MIX IN TWO.
- #4. PLACE HALF THE MIX IN THE PAN.
- #5. MIX THE JAM AND PEANUT BUTTER TOGETHER. CAREFULLY, SPREAD OVER THE FIRST LAYER OF THE OAT MIX.
- #6. NOW, COVER WITH THE REST OF THE OATS MIX.
- #7 BAKE FOR 30 TO 40 MINUTES. ALLOW COOLING AND CUT INTO CRUMBLE PORTIONS.

BEST SERVED WITH ICE-CREAM OR CREAM CHEESE

