

Witches Crumble

Serves 6

INGREDIENTS

CHERRY BASE

700g frozen pitted cherries
100g golden caster sugar
3 tbsp cornflour
2 tbsp **cherry brandy**
(optional – replace with cherry
cordial is preferred)
1 tsp vanilla extract

CRUMBLE TOPPING

120g **plain flour**
3 tbsp cocoa powder
110g golden caster sugar
120g cold **butter**, cut into 1cm cubes
50g dark **chocolate**, roughly
chopped

ALLERGENS
HIGHLIGHTED IN BOLD



PREPARATION

1. Preheat the oven to CircoTherm® 175°C.
2. In a large bowl, mix together the cherries, sugar, cornflour, cherry brandy and vanilla extract.
3. Spoon the mixture into 6 oven-proof ramekins.
4. In a separate bowl, mix together the flour, cocoa powder and sugar for the crumble topping. Add the cubed butter and rub using your fingertips until the mixture resembles breadcrumbs. Stir in the chopped chocolate and then top the ramekins with the crumble mixture.
5. Place the crumbles in the oven for 25-30 minutes, until bubbling at the edges.