



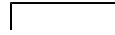
Julie Zyromski

Strawberry Crumble

Portions: 8 à 10 portions

Preparation: 25 minutes

Cooking time: 50 minutes

 10



Ingredients

Crumble

- 1 ½ cups (370 ml) all purpose flour
- 1 ½ cups (370 ml) quick cooking rolled oats
- ½ cup (125 ml) rolled oats
- 1 cup (250 ml) brown sugar
- 1 cup (250 ml) butter, softened

Filling

- 5 cups (1250 ml) Québec's strawberry, cut into chunks
- 3 tablespoons (35 ml) corn starch
- 2 teaspoons (10 ml) vanilla
- ⅓ cup (80 ml) maple syrup

Steps

1. With the rack in the middle position, preheat the oven to 350 °F (180 °C).
2. In a large bowl, combine the flour, brown sugar, rolled oats, and butter with your hands until it yields a uniform paste.
3. In another bowl, mix the strawberries with the corn starch, vanilla, and maple syrup.
4. Place the strawberries in a baking dish and top with crumble.
5. Bake for 50 minutes, or until the filling is bubbling in center and crumble nicely browned.
6. Serve warm with a generous serving of vanilla ice cream, if desired!