



Oat Crumble with Pecans and Vanilla

⌚ 30—40 Min ♡ ♡ ♡

Preparation

Ingredients 5 Portions

♦ = Kotányi Produkte

For the crumble

300 g	Rolled oats
2 tbsp.	Linseed, crushed
40 g	Linseed
4 tbsp.	Chia seeds
1	Handful of pecan nuts, roughly chopped
4	Medium-sized carrots, grated
2 tbsp.	Coconut oil
50 ml	Maple syrup
900 ml	Almond milk
1 tbsp.	♦ Cinnamon, Ground
1 tsp.	♦ Bourbon Vanilla Sugar
0.5 tsp.	♦ Cardamom, Ground
1 pinch	♦ Sea Salt, Coarse

For the topping

1	Handful of pecan nuts, roughly chopped
4 tbsp.	Maple syrup
1 pinch	♦ Sea Salt, Coarse

- 1 Preheat the oven to 190 °C (356 °F).
- 2 To make the crumble: Combine all the ingredients in a bowl and spread over a medium-sized baking dish. Bake the crumble for 30 minutes at 190 °C (374 °F) using the conventional oven setting. Leave to cool and cut into rectangular pieces.
- 3 Topping: Mix all the ingredients apart from the sea salt in a bowl, place on a baking tray lined with baking parchment and sprinkle with sea salt. Bake for 15 minutes at 190 °C (374 °F) using the conventional oven setting and leave to cool.
- 4 Finally, sprinkle the topping over the crumble, serve with yogurt and enjoy.

