

Sweet Berry Crumble with Cinnamon

30–35 Min

Ingredients 4 Portions

= Kotányi Produkte

400 g	Mixed berries, frozen
100 g	Coconut, grated
100 g	Almonds, ground
100 ml	Coconut oil
4 tbsp.	Honey
	Zest of a lemon
0.5 tsp.	Allspice, Ground
3 tsp.	Organic Cinnamon, Ground

Preparation

1. Leave the berries to thaw in a bowl of water, then drain. Pour into a baking dish and mix with half the honey.
2. Preheat the oven to 180 °C (356 °F) using the conventional oven setting.
3. Melt the coconut oil, then mix in the coconut flakes, almonds, Kotányi allspice, cinnamon, the rest of the honey and the lemon zest and stir thoroughly.
4. Spread the crumble mixture over the berries and bake in the oven for 15 minutes until nicely browned.
5. Leave to cool and serve.