



Sweet Berry Crumble with Cinnamon

🕒 30–35 Min   

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.

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

