

INGREDIENTS

- 1 cup Rolled Oats
- 1/2 cup Almond Meal
- 1/2 cup Almond Flour
- 1/4 cup Coconut Sugar
- 1/4 cup Honey
- 1 tsp Ground Cinnamon
- Pinch of Salt
- 6 Tbsp Unsalted Butter
- 2 cups of Strawberries
- 2 Tbsp of Lemon Juice
- 1 tsp Cornflour
- 1 Tbsp Coconut Sugar for decorating

INSTRUCTIONS

- 1.Preheat oven to 180C.
- 2.Line the bottom of an 8x8 inch square pan.
- 3.Combine the flour, sugar, almond meal, oats, cinnamon and salt in a large bowl and then add melted butter and honey. Mix until combined (will be a bit crumbly).
- 4.Remove 1 cup of the mixture and set aside. This will be your crumble.
- 5.Add the remaining crumble mixture to the pan and press the mixture into the pan creating an even layer for the base.
- 6.In a small bowl combine strawberries and lemon juice and then spread out on top of the base. Sprinkle cornflour and sugar over the top of the strawberries.
- 7.Take the remaining cup of crumble and spread evenly on top of the strawberry layer.
- 8.Bake for 25-30mins until the crumble looks golden.
- 9.Allow to cool, before cutting and serving.



Strawberry Oatcakes



Serves 16



45 Minutes

We love healthy treats at the almond farmer and this one is also great to make with the kids. The bars freeze well and will keep for 3 months in an air tight container in the freezer (use baking paper in between if you need to layer them).

