



TASTY!



Serves: 6  
Prep time: 10 mins  
Cooking time: 20 mins

Ingredients:  
1 jar Biona Organic Peaches in Rice Syrup  
220g Plain flour  
100g Oats  
100g Biona Organic Coconut Sugar  
50g Biona Organic Raw Virgin Coconut Oil  
Ice cream to serve

### Method:

1. Firstly, remember to always wash your hands before cooking!
2. Ask a grown up to preheat the oven to 180c.
3. For the crumble topping, tip the flour and sugar into a large bowl and stir to mix it all together.
4. Next, add the coconut oil to the bowl, then using your hands rub it together so that it looks like breadcrumbs. Finally, add the oats to the bowl and give it one last stir!
5. Carefully tip all the jarred peaches (including half of the syrup) into an oven-proof dish. Then, get your crumble topping and spread this over the peaches.
6. Ask a grown up to put the dish in the oven and bake for 20 minutes until it's golden and bubbling at the edges.
7. Serve with lots of ice cream!



FOODIE

RECIPES

