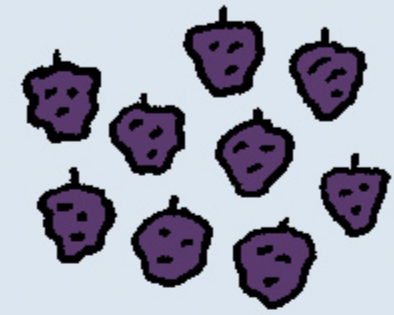


Make a wild blackberry crumble



You will need:

- 450g handpicked ripe blackberries



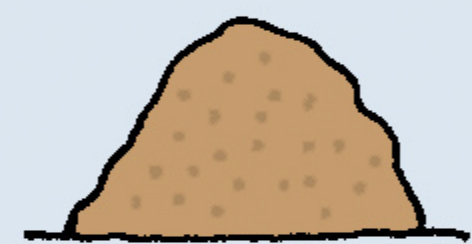
- 2 tablespoons caster sugar



- 225g plain flour



- 150g soft brown sugar



- 75g butter (soft)



- 1 level teaspoon baking powder



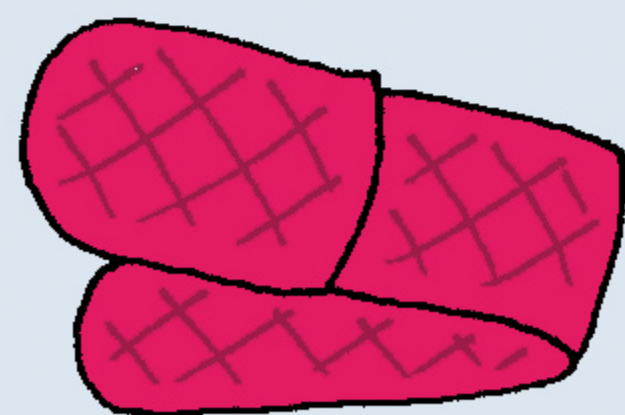
- Mixing bowl



- Ovenproof dish



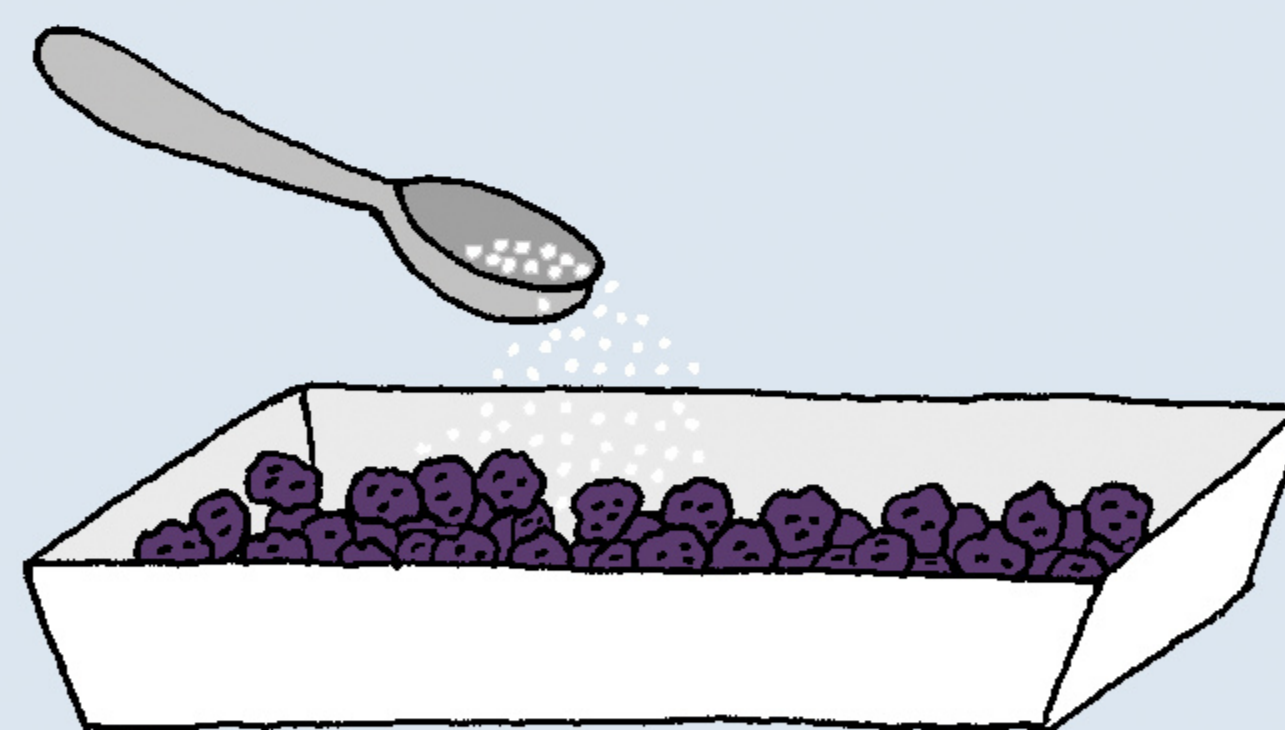
- Oven gloves



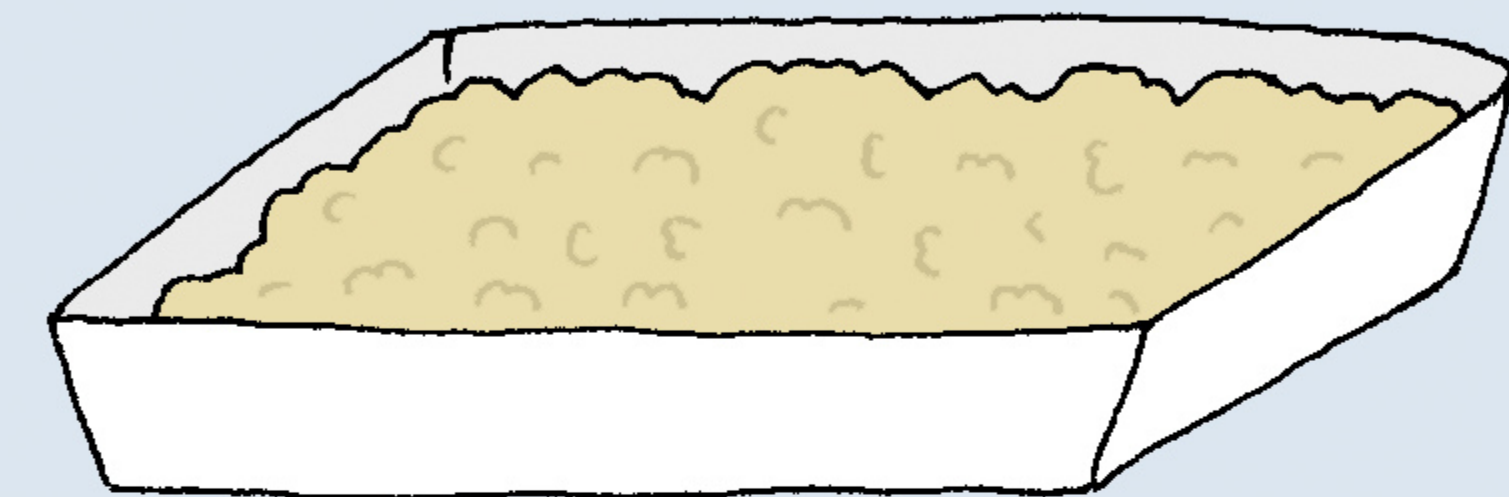
- 1 Between August and October, go out on an adventure picking blackberries.



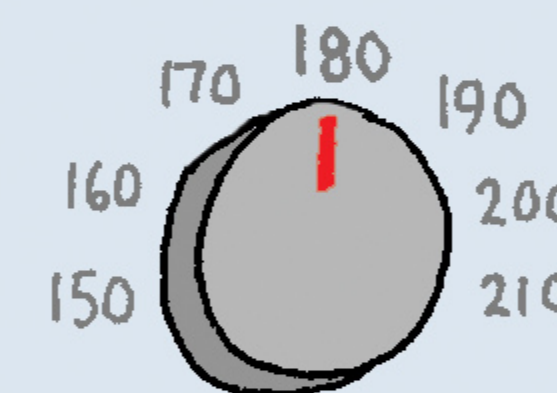
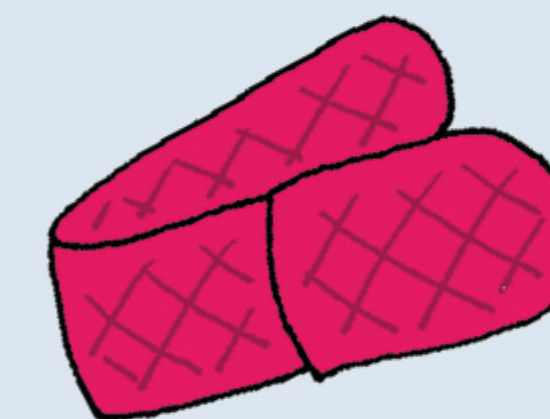
- 2 Wash the blackberries, and arrange in a shallow ovenproof dish. Sprinkle with the caster sugar.



- 3 Mix the remaining ingredients together between your fingers until it goes all crumbly. Sprinkle the crumble mixture on top of the fruit.



- 4 Bake in the oven at 180C / 350F / Gas 4 for 30-40 minutes.



- 5 Leave the crumble to stand for five minutes. Tuck in and enjoy!

Remember to get help from an adult when doing this activity.

