

Strawberry Crumble by Playstore.Pw

AbidMedia · 09/10/2025



Prep Time

60

Difficult

Medium

Servings

4

Description

Strawberry Crumble by Playstore.Pw

Ingredients

- 4 cups fresh strawberries
- hulled and sliced
- ¼ cup granulated sugar
- 1 tbsp cornstarch (or flour)
- 1 tsp lemon juice
- ½ tsp vanilla extract
- ¾ cup rolled oats
- ½ cup all-purpose flour
- ½ cup brown sugar
- ½ tsp cinnamon (optional)
- ? cup cold butter
- cubed
- Pinch of salt

Instructions

1. Preheat the oven: Set to 180 °C / 350 °F.
2. Prepare the filling: In a bowl
3. mix strawberries
4. sugar
5. cornstarch
6. lemon juice
7. and vanilla. Stir until the strawberries are evenly coated
8. then spread into a baking dish.
9. Make the crumble: In another bowl
10. combine oats
11. flour
12. brown sugar
13. cinnamon
14. and salt. Add cold butter and rub it into the mixture using your fingers or a fork until crumbly.
15. Assemble: Sprinkle the crumble evenly over the strawberry mixture.
16. Bake for 30–35 minutes
17. or until the topping is golden and the fruit is bubbling.
18. Serve: Let cool slightly. Serve warm
19. optionally topped with vanilla ice cream or whipped cream.