THE J.M. SMUCKER Co

Easy Strawberry Crumble

Prep Time	Cook Time	Serves	Difficulty
7 mins	45 mins	16	N/A

Ingredients

- 1 cup (120 g) **Robin Hood®** Original All-Purpose Flour + 1 1/2 tsp (6 g) baking powder + 1/2 tsp (2.5 g) salt, mixed together

  Robin Hood® Original All Purpose Flour

- 2 cups (480 g) **Smucker's®** Pure Seedless Strawberry Jam
- 1/2 cup (120 mL) water
- 1 cup (200 g) sugar
- 1/2 cup (113 g) unsalted butter, cut into tabs

Directions

Step 1:

Preheat oven to 350°F (180°C) and grease an 8" x 8" (20 cm x 20 cm) square cake pan with 1 tablespoon of butter, wiping away any extra.

Step 2:

Place strawberry jam in the bottom of the square cake pan. Add water and mix really well with the jam. Spread the mixture all over the bottom of the pan until it is fully covered.

Step 3:

In a bowl, mix the flour, baking powder, salt mixture or substitute this mixture with 1 cup (120 g) of **Robin Hood® Brodie®** Self-Raising Cake & Pastry flour (which contains all these ingredients) with the sugar.

Step 4:

Sprinkle this flour mixture evenly across the top of the jam you spread in the pan.

Step 5:

Place tabs of butter across the sprinkled mixture, working to make sure each part will have butter melt across the cake when baked.

Step 6:

Bake in the preheated oven for 40 to 45 minutes or until a the top is golden in colour and firm to the touch.

Step 7:

Cool, scoop and enjoy. It goes great with vanilla ice cream, a splash of heavy cream or dollop of whipped cream.

Images

