

Sara B.

Fruit Streusel Slice

Ingredients

125gm butter, melted
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 cup plain flour
1 cup rolled oats

1-2 cups fruit – strawberries sliced; rhubarb chopped, berries, stone fruit, apple...

½ cup macadamia nuts roughly chopped

Streusel Topping

½ cup plain flour
¼ cup brown sugar
½ cup rolled oats
½ teaspoon mixed spice
85gm butter, softened & chopped

Method

Preheat oven to 180°C. Line a 'lamington' tin with baking paper.

Combine butter, sugar, egg and vanilla together in a bowl. Stir in flour and oats. Transfer to tin and smooth surface. Spread fruit and scatter nuts over the base.

To make the topping, combine dry ingredients in a bowl. Add the butter and rub in with fingers. Crumble over slice in the tin.

Bake 25-30 minutes until golden. Cool in a wire rack before cutting into pieces to serve.

Streusel (German) means something scattered or sprinkled.

