



Homemade Strawberry Crumble

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This strawberry crumble recipe is simple and delicious. It's all about the crumble topping featuring ginger and walnuts in addition to oats. Serve with a scoop of vanilla ice cream to take this summer dessert over the top.

Ingredients

- 1 cup all-purpose flour - $\frac{3}{4}$ cup old-fashioned rolled oats - $\frac{3}{4}$ cup chopped walnuts - 1 $\frac{1}{2}$ teaspoons ground ginger - 1 cup packed light brown sugar
- divided - $\frac{1}{2}$ cup salted butter
- melted - 2 tablespoons cornstarch - 2 tablespoons white balsamic vinegar - 2 $\frac{1}{2}$ pounds fresh strawberries
- hulled and quartered - vanilla ice cream
- for serving

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease an 11x7-inch baking dish. Allrecipes/Qi Ai Stir flour
2. oats
3. walnuts
4. ginger
5. and 3/4 cup brown sugar together in a bowl. Add butter; using your hands
6. stir mixture until moistened and coarse crumbs form. Allrecipes/Qi Ai Stir cornstarch
7. vinegar
8. and remaining 1/4 cup brown sugar together in a large bowl until combined
9. then stir in the strawberries. Transfer to the prepared baking dish and top with crumble mixture. Allrecipes/Qi Ai Bake in the preheated oven until the strawberries are tender
10. mixture is rapidly bubbling around all edges
11. and top is golden
12. 45 to 50 minutes. Allrecipes/Qi Ai Remove from oven and let sit at room temperature
13. about 10 minutes. Serve warm with vanilla ice cream. Allrecipes/Qi Ai