



# Granola Crumble Topping

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**Traffic light category: Green, when served with fruit and/or reduced fat yoghurt Serves: 16**

## Ingredients

- 1 cup rolled oats
- 1 cup plain flour
- 2 tablespoons brown sugar
- 6 tablespoons desiccated coconut
- ¼ teaspoon ground cinnamon
- 100g polyunsaturated margarine, melted

## Method

1. Preheat oven to 200°C
2. Mix all dry ingredients together in a large bowl
3. Add margarine and mix well
4. Spread mix onto a lined baking sheet
5. Bake for 15 minutes or until golden and crisp
6. Allow to cool, store in airtight container.

## Optional extras

- Substitute maple syrup or honey instead of sugar
- Add pumpkin or sunflower seeds to the dry ingredients
- After baking add chopped dried fruit such as cranberries or apricots.

## Serving options

- Place a tablespoon of crumble on top of cooked fruit such as apple or pear
- Use as a filling for baked apples
- Layer fruit, reduced fat yoghurt and crumble in a clear plastic cup
- Winterfold Primary School make amazing pear desserts by cutting a pear in half long ways, scooping out the seeds, placing a tablespoon of the uncooked crumble mix on each pear half, and then baking in moderate oven until the pear has softened and crumble is golden.



[wasca@education.wa.edu.au](mailto:wasca@education.wa.edu.au)



08 9264 4999



[waschoolcanteens.org.au](http://waschoolcanteens.org.au)

