



Blueberry & Lime crumble

Yummy Blueberry & Lime crumble dessert made with Alpro Almond Dessert Moments

Moments

Preparation

1. Pre-heat oven to 200°C / fan 180oC / gas 6.
 2. Mix the blueberries with some fresh lime juice, cinnamon and Alpro Almond Dessert Moments.
 3. Place the blueberries on the base of the ramekin.
 4. In a bowl mix the almond flour with the oatmeal. Pour over the agave syrup and the coconut oil and rub in with your fingertips until the mixture comes together into small crumbs. Pour the crumble mixture over the blueberries.
 6. Place the crumble in the oven for 20-25 minutes.
 7. Remove from oven and allow to cool slightly. Serve with additional fresh blueberries.
- Yummy!



4 portions



40min



Ingredients

- 500g blueberries
- 1 lime, juice only
- 1 tsp cinnamon
- 125g pot Alpro Almond Dessert Moments
- 75g almond flour (or regular flour)
- 75g ground oatmeal
- 2 tbsp agave syrup or honey
- 3 tbsp coconut oil
- 18cm diametre ovenproof ramekin

Made with

Almond Vanilla

