



Cherry Crumble

This is a delicious pudding with a rich red colour, which makes it particularly good for a festive occasion. You can use fresh cherries when they are in season or canned cherries at any time of year.

Nutritional information per portion (135g):

calories	fat	saturates	sugars	salt
318.9	6.6g 9%	1.7g 9%	34.4g 38%	0.1g 2%

of an adult's guideline daily amount



Dairy and wheat/gluten

Equipment

Weighing scales
Colander
Chopping board
Sharp knife
Can opener (optional)
Sieve (optional)
Metal spoon
Ovenproof dish or individual foil containers
Measuring jug
Measuring spoons
Mixing bowl
Oven gloves

Ingredients

Serves 4-6

Filling

300g fresh cherries
4 x 15ml spoons water
OR cherry juice
2 x 15ml spoons caster sugar
OR

2 x 400g cans of cherries in juice or syrup

Topping

200g plain flour
50g polyunsaturated margarine OR butter
100g caster sugar

Serves 10

Filling

600g fresh cherries
100ml water OR cherry juice
4 x 15ml spoons caster sugar
OR

3 x 400g cans of cherries in juice or syrup

Topping

400g plain flour
100g polyunsaturated margarine OR butter
200g caster sugar



Top Tip

- Use cold butter straight out of the fridge as it is easier to rub into the flour.





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Method

1. Preheat the oven to 180°C/160°C fan or gas mark 4.
2. Wash the cherries, if using fresh, and remove the stalks. Place on the chopping board and cut each one in half, removing the stone. Alternatively, open the cans and drain the juice or syrup.
3. Lay the cherries in the base of an ovenproof dish or share evenly amongst the foil containers.
4. Sprinkle with water and sugar (cherries in syrup are already sweetened so leave out the sugar).
5. Now make the crumble topping. Place the flour into the mixing bowl.
6. Chop the butter into small 2cm cubes and add to the mixing bowl.
7. With clean hands, use the tips of your fingers to rub the butter into the flour until it looks like breadcrumbs.
8. Stir the sugar into the crumble mixture.
9. Spoon the crumble mixture on top of the fruit.
10. Place the crumble into the oven and bake for 30–40 minutes until the crumble topping is golden.
11. When cooked, remove from the oven using oven gloves.

Something to try next time

- For the serves 4–6 recipe use 150g plain flour and 50g oats for a crunchier topping. Double this to serve 10.

