

# Raspberry and Lychee Crumble

## Ingredients

150g butter, at room temperature  
70g caster sugar  
1 teaspoon vanilla essence  
1 egg  
140g plain flour  
1/2 teaspoon baking powder  
60ml milk

## TOPPING

60g butter  
1/2 cup plain flour  
1/4 cup brown sugar  
1/2 cup rolled oats  
3/4 cup vanilla custard  
125g frozen raspberries  
80g tinned lychees, drained

## Method

1. Preheat oven to 180C. Grease and line a 16 x 26cm (base measurement) slice pan, allowing sides to overhang.
2. Beat butter, sugar and vanilla in a bowl until pale and creamy. Beat in egg. Fold in combined flour / baking powder and milk.
3. Spread evenly over base of pan. Bake for 15- 20 minutes or until a skewer inserted into centre comes out clean.
4. Rub 60g butter into 1/2 cup plain flour until it resembles coarse breadcrumbs. Stir in 1/4 cup brown sugar and 1/2 cup rolled oats.
5. Spread the slice base with 3/4 cup thick vanilla custard. Sprinkle with frozen raspberries and the lychees, then sprinkle with the oat mixture. Bake at 180°C for 25-30 minutes or until golden. Cool in pan. Cut into pieces.