



IN THE KIT

- Bag 1:** 140g granulated sugar
- Bag 2:** 70g caster sugar
- Bag 3:** 120g plain flour, 60g light brown sugar, 20g rolled oats, 1/2 tsp baking powder, 1/16 tsp madagascan vanilla
- Bag 4:** 80g fine desiccated coconut
- Bag 5:** 90g self raising flour, 30g caster sugar, 20g rolled oats
- Bag 6:** 10g flaked almonds
- Bag 7:** 10g icing sugar

2 x A4 baking paper

YOU WILL NEED

- 150g blackberries
- 140g (90g (softened) + 50g (melted) unsalted butter)
- 2 medium eggs

- 20cm square tin
- Sieve

STORAGE

Store in an airtight container in a cool, dry place.



VIDEO

Bakedin.co.uk/
blackberry-coconut-crumble-squares

INGREDIENTS

Granulated sugar, plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), statutory nutrients: calcium, niacin, iron, thiamin), dessicated coconut (coconut, **sulphur dioxide**), light brown sugar (sugar, cane molasses), oats, icing sugar (sugar, corn flour), **almonds**, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), ground vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1727kJ/410kcal
Fat	9.3g
of which saturates	6.7g
Carbohydrates	74g
of which sugars	49g
Protein	5.1g
Salt	0.18g

Allergens: For allergens see ingredients in **bold**.
May contain: **milk & soya**.

Best before: see sticker.

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630g

Blackberry Coconut Crumble Squares





1. Begin by making the jam. Put 150g of blackberries, the granulated sugar (**bag 1**), and 2 tbsps (30ml) of water into a saucepan. Bring to the boil, then lower the heat and simmer, stirring occasionally, for 15-25 minutes, until thickened.



2. While the jam is simmering, prepare the base. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease the square tin and lay one piece of the provided baking paper into it. Lightly grease this baking paper, and lay the second piece of provided baking paper onto it, so that all 4 sides of the tin are lined.



3. To make the batter for the base, in a large bowl cream together 90g of softened butter with the caster sugar (**bag 2**) until pale and smooth. Add both eggs, one at a time, beating well after each addition.



4. Gradually add the plain flour, light brown sugar, rolled oats, baking powder and vanilla (**bag 3**). Add approximately $\frac{3}{4}$ (60g) of the desiccated coconut (**bag 4**), reserving the remaining 20g for the crumble topping. Mix until just combined. Transfer the batter to the prepared tin, and smooth over. Bake in the oven for 20-25 minutes or until lightly golden.



5. When the jam has thickened, remove it from the heat. Push the jam through a sieve with the back of a spoon. Discard the seeds and pulp from the sieve. Leave the remaining jam syrup to cool slightly.



6. While the base is baking, make the coconut crumble topping. Put 50g of melted butter in a bowl and add the self raising flour, caster sugar, and rolled oats (**bag 5**). Add the reserved desiccated coconut, and mix until just combined and small pieces of crumble have formed.



7. When the base has finished baking, remove from the oven (keeping the oven on). Leave to cool in the tin for a couple of minutes. When slightly cooled, spread the blackberry jam syrup evenly over the base. Sprinkle the coconut crumble mixture on top of the jam, then top with the flaked almonds (**bag 6**).



8. The tin will still be hot, so carefully return the bake to the oven for a further 25-35 minutes until the crumble is golden brown. Remove from the oven and leave to cool completely in the tin. Once cooled, use the baking paper to gently lift the bake from the tin. Using a sharp knife, cut into 16 squares. Lightly dust with icing sugar (**bag 7**) to finish.