



Gluten Free Raspberry & Almond Crunch

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35-40 mins

Ingredients

200g Gluten Free Plain Flour
1/2 tsp Bicarbonate of soda
1 tsp Xanthan Gum
200g Soft light brown sugar
200g Unsalted Butter
200g Gluten Free Porridge oats
2 tsp Almond extract
125g Chopped Blanched Almonds
8 Tbsp Homemade Raspberry Jam

Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9inch or 23 x 23cm square cake tin with parchment.
- Put the flour, bicarbonate of soda, xanthan gum, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
- Add the porridge oats, almond extract and chopped almonds then rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with your fingers until it is level.
- Spread the raspberry jam on the top.
- Finally sprinkle on the remaining mixture then press down lightly.
- Bake in the oven for 35-40 minutes.
- Leave to cool in the tin before cutting into squares.