



## Spiced Cranberry & Orange Crunch

Sarah's Servings: 16 Sarah's skill: Easy, Baking time: 35-40 minutes

### Ingredients

250g Fresh cranberries  
1 Orange (juice & zest)  
200g Plain Flour  
1/2 tsp Bicarbonate of soda  
200g Unsalted Butter  
200g Soft light brown sugar  
150g Porridge oats  
2 tsp Ground ginger  
2 tsp Ground cinnamon  
1/2tsp Ground Nutmeg

---

### Method

1. Preheat the oven to 180 degrees centigrade (160 fan).
2. Line a 9 x 9inch or 23 x 23cm square cake tin with parchment paper.
3. Put the cranberries, orange zest and juice into a medium sized pan and stir on a medium heat until the cranberries have "popped" and most of the liquid has been absorbed.
4. Put the flour, bicarbonate of soda, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
5. Add the porridge oats and spices, then rub in again until the mixture starts to clump slightly.
6. Take two thirds of the mixture and put this into the tin and press down with a small spatula until it is level.
7. Spread the cranberry mixture over the oats.
8. Finally sprinkle the remaining oat mixture over the cranberries.
9. Press the oat mixture down lightly with the back of your hand.
10. Bake in the oven for 35-40 minutes.
11. Leave to cool in the tin before cutting into squares.