

Good Enough 2 Eat

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Raspberry Peach Crumble Cake

You'll need:

- 1½ cups wholemeal SR flour
- ½ cup SR flour
- 2/3 cup raw cashews
- 2/3 cup honey
- 1 cup water
- 1 tablespoon olive oil
- 1 teaspoon vanilla extract
- 2 cups frozen raspberries
- 800g tin sliced peaches in natural juice



To make the pear cream add:

- ¾ cup raw cashews
- 1 teaspoon vanilla extract
- 2 x 800g tins pears halves in natural juice

1. Drain canned pears and place in food processor with cashews and vanilla.
2. Process until very smooth.

Use as a topping for pancakes or fruit salad. Only use in small amounts as it is high in fat.

Here's what to do:

1. Combine flours in a bowl.
2. Process cashews, honey, water, olive oil and vanilla in food processor until smooth.
3. Pour blended mixture into flours and mix gently.
4. Press 2/3 of mixture into the bottom of a lightly oiled 9-inch springform tin.
5. Cover with raspberries and peaches.
6. Dab remaining third of mixture over fruit.
7. Bake 45-60 minutes in 180°C oven until golden brown

Serve with Pear Cream.