



DOUBLETREE COOKIE ALMOND AND PEACH CRUMBLE

INGREDIENTS

Crumble

*1/4 cup (50 gm)
unsalted butter
1/4 cup (50 gm)
sugar
1/3 cup (50 gm)
all-purpose flour
[Mix all
ingredients in a
bowl]*

Sweet Paste

*1 tbsp (15 gm)
unsalted butter
2 tbsp (30 gm)
sugar
1/3 cup (45 gm)
all-purpose flour
1/2 egg
[Mix all
ingredients in a
separate bowl]*

Pastry Batter

*2 tbsp (25 gm)
unsalted butter
3 tbsp (25 gm)
sugar
1/2 egg
3 tbsp (25 gm)
refined flour
1 gm baking powder
1 tsp (5 ml) vanilla
essence
[Mix all ingredients
in a separate bowl]*

Mixture

*2 DoubleTree
Cookies
1 can (100 gm)
preserved peaches
2 tbsp (25 gm)
almonds
2 tbsp (25 gm)
cashew nuts
1/2 cup (100 gm)
pastry batter mix
[Mix all ingredients
in a separate bowl]*

PREPARATION

- Grease an 8-inch x 10-inch baking tray with butter and layer the sweet paste over it.
- Add the mixture with the DoubleTree Cookies, peaches, nuts and pastry batter mix on top of the sweet paste.
- Put the crumble mix over the poured mixture.
- Bake for 25 minutes at 180° C (350° F).
- Once baked, remove the tray from the oven and let it cool.
- Option to add a scoop of ice cream to serve.

Yields 4 servings