

School Breakfast Clubs Program Recipes



Treat your students with a fun recipe that you can easily make using School Breakfast Clubs Program ingredients. Enjoy!



Winter Breakfast Crumble

Serves: 6 to 8

Difficulty: Easy

Health Rating: Green

Ingredients

- 1 cup oats
- 3 VitaBrits crushed (optional)
- 2 tablespoons olive oil
- 1 teaspoon honey
- 4 apples stewed, or 1x 825g canned fruit drained or a combination of both

Method

1. Pre heat oven to 180 degrees Celsius
2. Make the crumble: Combine the oats and crushed VitaBrits in a bowl. Add the olive oil, honey and mix well to combine
3. Using a large baking dish, spread the fruit of your choice out in an even layer. Spoon on the crumble mixture and place in a pre-heated oven for 15-20 minutes until your crumble starts taking on a golden-brown colour
4. Allow to cool for a few minutes before serving

Note: You could simply make the crumble part in the oven and spoon it over some fruit for a quick alternative.