

Cactus pear crumble cakes



Ingredients:

Base

250 ml Oats
250 ml cake flour
125 ml sugar
125 ml melted butter

Filling

1 egg
250 g fruit yogurt
45 ml mazina
125 g cactus pear pulp
1 cactus pear fruit cut into thin slices

Crumble top layer

60 ml melted butter
80 ml light brown sugar
45 ml milk

125 ml oats

100 g thinly cut almonds

Method:

Base

- Pre-heat oven to 180°C.
- Prepare a buttered baking tray with baking paper.
- Mix the oats, cake flour and sugar. When mixed well add the melted butter
- Press the mix firmly on the baking tray
- Freeze the base for 20 minutes

Filling

- Beat the egg, yogurt and maza and pour over the base
- Pour the cactus pear pulp over the yogurt mix and decorate with the thinly sliced cactus pear

Crumble top layer

- Place the milk, butter, sugar, vanilla, almonds and oats in a pot and heat until the butter has melted
- Pour it over the filling and bake in the oven for 25 – 30 minutes
- Cool in fridge overnight
- Cut into blocks and serve