

COOK THIS PAGE: PARCHMENT RECIPE.

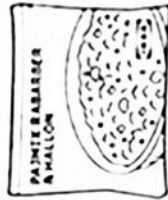
NO.4 CRUMBLE / KRÜMELKUCHEN 30

1 Preheat oven to 190°C (375°F).

2 Spread the fruit mix from the IKEA PAJMIX RABARBER & HALLON on parchment paper.

3 Add melted butter and any other fruit you like. For instance, blueberries.

4 Spread the IKEA crumble mixture on the parchment paper.



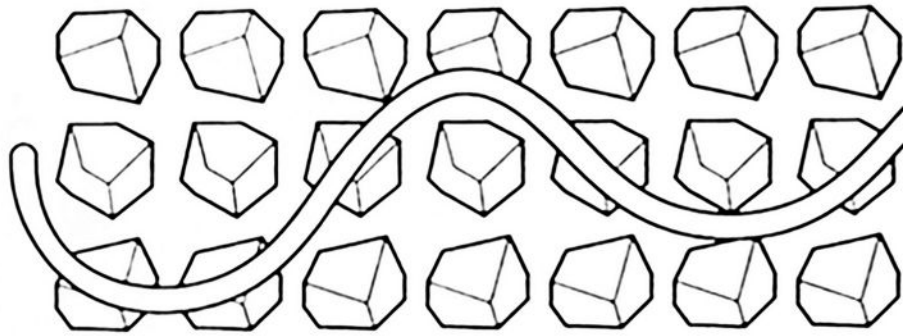
5 Fold the parchment paper into a closed pouch and crimp the ends.

6 Place the pouch on the IKEA VARDAGEN baking pan. Bake for 25-30 minutes. Until the crumble is golden brown.

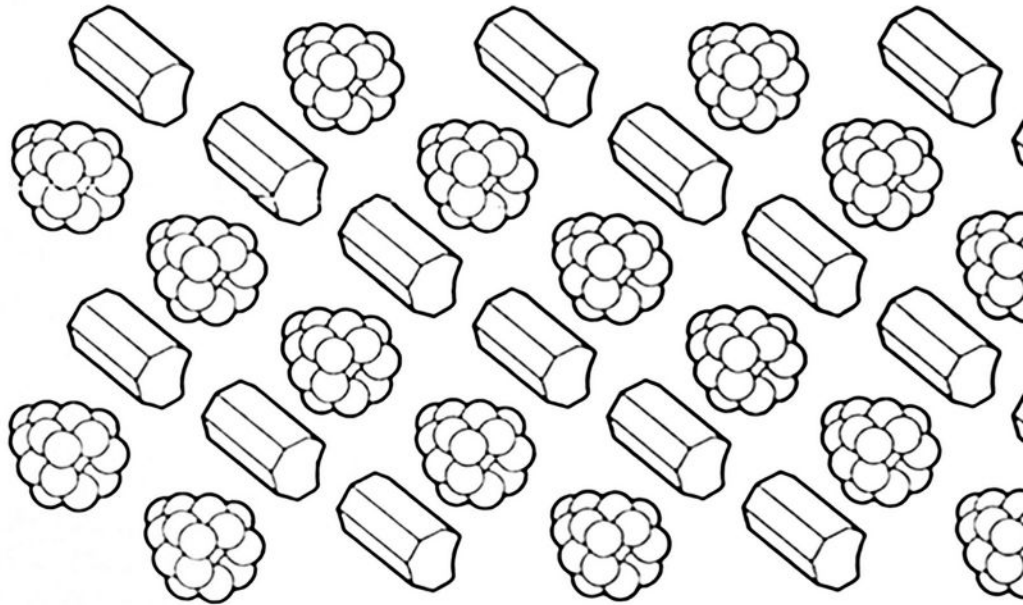
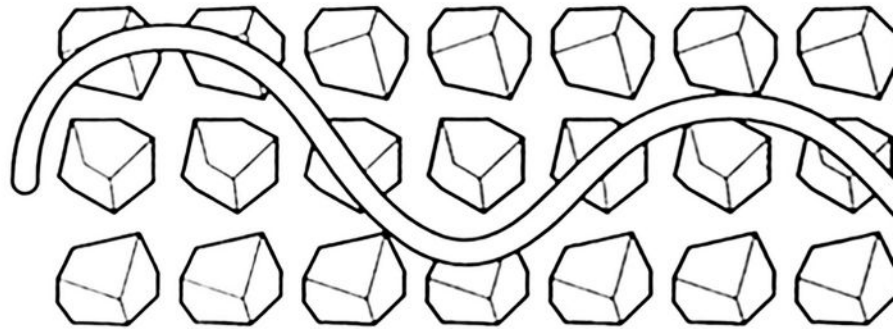
7 Serve it with a scoop of vanilla ice cream.

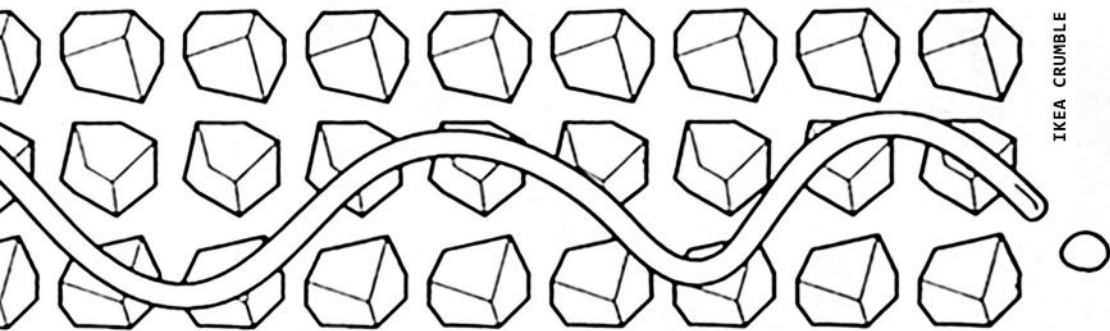
8 Share a photo with #EasyPeasy and enjoy!

1/4 tbsp MELTED BUTTER

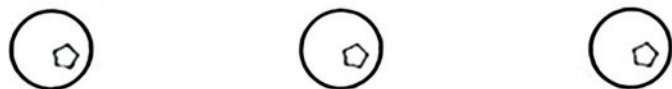


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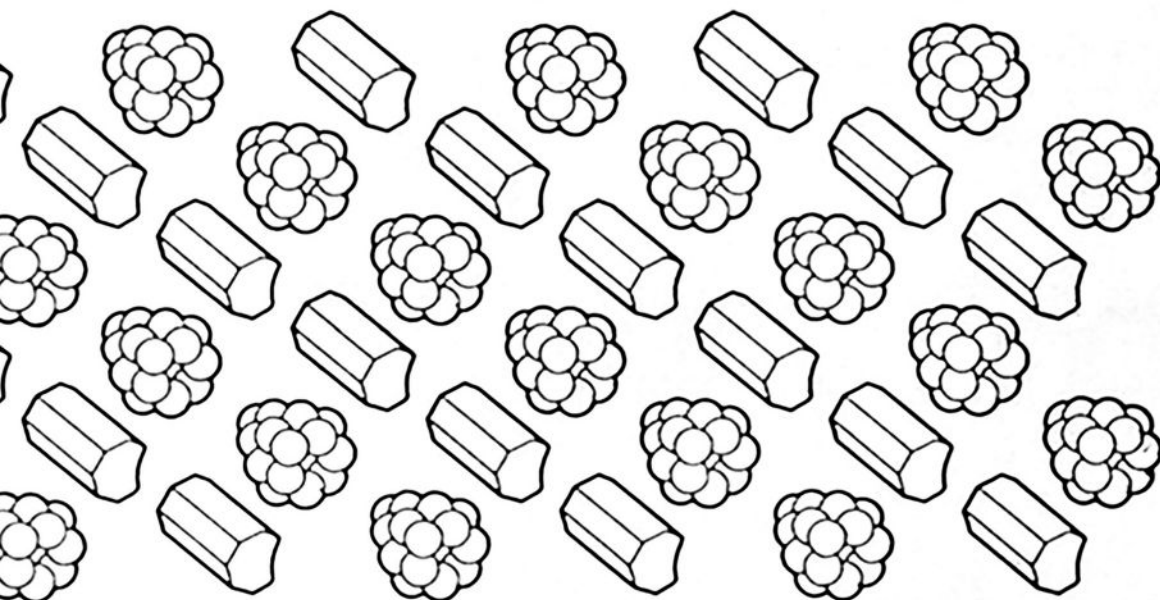




IKEA CRUMBLE



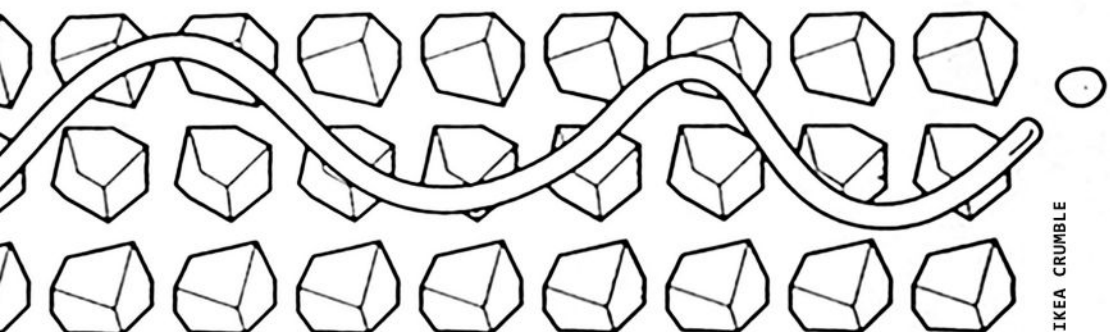
5 BLUEBERRIES



IKEA RHUBARB AND RASPBERRY MIX



5 BLUEBERRIES



IKEA CRUMBLE