Anna's Crumble Cake

Ingredients:

mandatory	*optional*
ca. 1/2 package dry biscuits	sugar
ca 2 tbl spoons butter	
or 1/2 - 1 bar chocolate	(tinned) fruit
	raisins
Skyr (or creamy alternative)	Granola
	musli
	oats

- [x] VEGETARIAN
- [ ] VEGAN
- [ ]
- [ ] GLUTEN FREE
- [ ] LACTOSE FREE
- [x] NUTS FREE
- [x] SOY FREE

How to prepare:

Crumble biscuits into small pieces. Melt butter or chocolate until liquid. Add biscuit crumbs and mix well. If you use butter and not very sweet biscuits, add some sugar (according to taste). Pour mixture in a big bowl or pan and press against the base. Let cool for at least 30 min.
Add skyr / any other creamy topping on the base.
Optional: Get (tinned) fruits (sliced into pieces) / raisins / ... under or in the skyr layer. Add granola / ... on top.
Works possibly vegan as well if the biscuits are, if you use dark chocolate and if you use a non-dairy creamy alternative.

Notes:

Optional tasty and crumbly topping: Melt 1 tbl spoon butter in a frying pan, add 1 tbl spoon sugar, then add 3-4 tbl spoons oats. Constantly stirr well and fry until starts to turn brown.