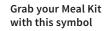




Spiced Apple & Pear Crumble with Vanilla Custard













Sweet Golden Spice Blend

Classic Oat

Vanilla Custard





Prep in: 20 mins Ready in: 45 mins

Golden, crumbly and simply delicious, it's no wonder the classic crumble never fails to please. Once you have one bite of this delectable treat, you'll be wanting more!

Pantry items Brown Sugar, Butter

SG



Before you start Wash your hands and any fresh food.

You will need

Medium baking dish · Small saucepan

Ingredients

pear 2 sweet golden spice blend 1 medium sachet brown sugar* 2 tbs water* 1 tbs butter* 100g classic oat mix 1 packet		
pear 2 sweet golden spice blend 1 medium sachet brown sugar* 2 tbs water* 1 tbs butter* 100g classic oat mix 1 packet vanilla custard 1 packet		4 People
sweet golden spice blend 1 medium sachet brown sugar* 2 tbs water* 1 tbs butter* 100g classic oat mix 1 packet 1 packet	apple	2
brown sugar* 2 tbs water* 1 tbs butter* 100g classic oat mix 1 packet vanilla custard 1 packet	pear	2
water* 1 tbs butter* 100g classic oat mix 1 packet vanilla custard 1 packet	sweet golden spice blend	1 medium sachet
butter* 100g classic oat mix 1 packet vanilla custard 1 packet	brown sugar*	2 tbs
classic oat mix 1 packet vanilla custard 1 packet	water*	1 tbs
vanilla custard 1 packet	butter*	100g
	classic oat mix	1 packet
	vanilla custard	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3050kJ (729Cal)	845kJ (202Cal)
Protein (g)	10.8g	3g
Fat, total (g)	33.2g	9.2g
- saturated (g)	20.5g	5.7g
Carbohydrate (g)	91.8g	25.4g
- sugars (g)	57.5g	15.9g
Sodium (mg)	310mg	86mg

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens Always read product labels for the most

up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Cut apple and pear into small chunks.

TIP: For a more traditional crumble, peel the fruit before cutting into chunks.



Make the spiced fruit & crumble

- In a medium baking dish, combine apple, pear, sweet golden spice blend, the **brown sugar**, the **water** and a pinch of **salt**. Set aside.
- In a small saucepan, melt the **butter** over low heat. Add **classic oat mix** and stir to combine.



Bake the crumble

• Sprinkle **crumble mixture** evenly over **spiced fruit**. Bake until topping is golden and fruit is tender, 20-25 minutes.

TIP: The fruit is cooked when you can pierce it easily with a fork.



Serve up

- Divide spiced apple and pear crumble between bowls.
- Serve with vanilla custard. Enjoy!



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