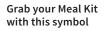


# Spiced Apple & Pear Crumble with Vanilla Custard











Sweet Golden



Classic Oat

Spice Blend



Vanilla Custard



Prep in: 20 mins Ready in: 45 mins **Pantry items** Brown Sugar, Butter

#### Before you start Wash your hands and any fresh food.

#### You will need

Medium baking dish · Small saucepan

### Ingredients

	4 People
apple	2
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

<sup>\*</sup>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!

