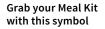


Spiced Apple & Pear Crumble with Vanilla Custard













Sweet Golden Spice Blend

Classic Oat Mix



Vanilla Custard



Pantry items

Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium baking dish · Small saucepan

Ingredients

	4 People
apple	2
pear	2
sweet golden spice blend	1 sachet
brown sugar*	20g
water*	1 tbs
butter*	100g
classic oat mix	1 packet
vanilla custard	1 bottle (600ml)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2200kJ (526Cal)	717kJ (171Cal)
Protein (g)	7.4g	2.4g
Fat, total (g)	22.2g	7.2g
- saturated (g)	13.7g	4.5g
Carbohydrate (g)	70.2g	22.8g
- sugars (g)	47.6g	15.5g
Sodium (mg)	208mg	68mg

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 the oven to 220°C/200°C fan-forced. Cut the apple and pear (unpeeled) into 1cm 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 the apple, pear, sweet golden spice blend, brown sugar, the water and a pinch of salt. Set aside. In a small saucepan, melt the butter over a low heat. In a medium bowl, combine the classic oat mix and melted butter.



Bake the crumble

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

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



Serve up

Divide the spiced apple and pear crumble between bowls. Serve with the **vanilla custard**.

Enjoy!