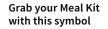


# Spiced Apple & Pear Crumble with Vanilla Custard















Sweet Golden Spice Blend

Classic Oat



Vanilla Custard



**Pantry items** Brown Sugar, Butter

Hands-on: 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!

# 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 packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3220kJ (770Cal)	707kJ (169Cal)
Protein (g)	11.1g	2.4g
Fat, total (g)	33.4g	7.3g
- saturated (g)	20.5g	4.5g
Carbohydrate (g)	100g	22.0g
- sugars (g)	66.5g	14.6g
Sodium (mg)	312mg	68mg

The quantities provided above are averages only.

#### **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 into small chunks.

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



# Bake the crumble

Spread the **crumble mixture** evenly over the **spiced fruit.** 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.



# 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**. Transfer to the baking dish.

TIP: Combine the oat mix and butter in the saucepan to save on washing up!



## Serve up

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

Enjoy!

<sup>\*</sup>Nutritional information is based on 4 servings