



Spiced Apple Crumble

with Vanilla Custard

Grab your Meal Kit with this symbol



Apple




Sweet Golden Spice Blend



Classic Oat Mix



Vanilla Custard

 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!

Unfortunately, this week's pear was in short supply, so we've replaced it with apple. Don't worry, the recipe will be just as delicious!

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 a wash.

You will need

Medium (15cm x 20cm) baking dish · Small saucepan

Ingredients

	4 People
apple	4
sweet golden spice blend	1 sachet
brown sugar*	20g
water*	1 tbs
butter*	100g
classic oat mix	1 packet (300g)
vanilla custard	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1980kJ (473Cal)	1470kJ (352Cal)
Protein (g)	5.7g	4.2g
Fat, total (g)	35.0g	26.0g
- saturated (g)	20.4g	15.2g
Carbohydrate (g)	32.4g	24.1g
- sugars (g)	22.4g	16.6g
Sodium (mg)	37mg	28mg

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 the oven to **220°C/200°C fan-forced**. Cut the **apple** into small chunks.

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



Make the spiced apple & crumble

In a medium baking dish, combine the **apple**, **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. Add the **classic oat mix** and stir to combine.



Bake the crumble

Sprinkle the **crumble mixture** evenly over the **spiced apple**. 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 crumble between bowls. Serve with the **vanilla custard**.

Enjoy!