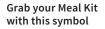
Spiced Apple & Pear Crumble with Vanilla Custard















Sweet Golden Spice Blend

Classic Oat



Vanilla Custard



on the East Coast of Australia has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your 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 and veggies a wash.

You will need

15cm x 20cm baking dish ⋅ Small saucepan

Ingredients

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

^{*}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 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, brown sugar, the water and a pinch of salt. Set aside. In a small saucepan, melt butter over a low heat. Add classic oat mix and stir to combine.



Bake the crumble

Sprinkle **crumble mixture** evenly over 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.



Serve up

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

Enjoy!

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^{*}Nutritional information is based on 4 servings