

Spiced Apple & Pear Crumble with Custard



Classic Oat

Mix



Pantry items Brown Sugar, Butter



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!

SG

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

15cm x 20cm medium baking dish \cdot Small saucepan

Ingredients

	9 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

*Pantry Items

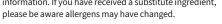
Nutrition

	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

* This recipe makes 6 servings

Allergens

Always read product labels for the most up-to-date allergen information. Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient,





Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Peel the **apple** and **pear** and cut into 1cm chunks.

TIP: Cut the fruit to size so it cooks in time. **TIP:** Leave the fruit unpeeled if you prefer.



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.



If you have any questions or concerns, please visit hellofresh.co.nz/contact 2021 | CW01