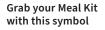


# Spiced Apple & Pear Crumble with Vanilla Custard













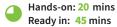


Sweet Golden Spice Blend

Classic Oat



Vanilla Custard



## 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

15cm x 20cm 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)

**<sup>★</sup>**Pantry Items

#### **Nutrition**

	Per Serving*	Per 100g
Energy (kJ)	2200kJ (526Cal)	<b>717kJ</b> (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.co.nz/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. Peel the apple and pear and cut into 1cm chunks.

**TIP:** Cut the fruit to size so they cook 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**.

Enjoy!