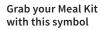


# Spiced Apple & Pear Crumble with Vanilla Custard













Sweet Golden Spice Blend

Classic Oat Mix



Vanilla Custard



**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 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 bag
vanilla custard	1 packet (600ml)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3270kJ (781Cal)	711kJ (170Cal)
Protein (g)	11.7g	2.5g
Fat, total (g)	34.1g	7.4g
- saturated (g)	21.0g	4.6g
Carbohydrate (g)	101g	22.0g
- sugars (g)	60.1g	13.1g
Sodium (mg)	283mg	62mg

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.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 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 the **butter** over 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 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!