

Spiced Apple & Pear Crumble with Custard

Grab your Meal Kit with this symbol











Sweet Golden Spice Blend





Vanilla Custard



Pantry items

Brown Sugar, Butter



Hands-on: 20 mins Ready in: 45 mins



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

Medium baking dish · Small saucepan

Ingredients

	8-10 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)

^{*}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

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 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**.

Enjoy!