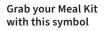


# Spiced Apple & Pear Crumble with Vanilla Custard













Sweet Golden Spice Blend





Vanilla Custard



Pantry items

Brown Sugar, Butter

# Before you start

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

#### You will need

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 packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3270kJ (781Cal)	<b>711kJ</b> (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.

# **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. Cut the 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 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. Add the **classic oat mix** and stir to combine.



### Bake the crumble

Sprinkle the **crumble mixture** evenly over the **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 the spiced apple and pear crumble between bowls. Serve with the **vanilla custard**.

Enjoy!

<sup>\*</sup>Nutritional information is based on 4 servings