



Apple and Pear Crumble

10'

Hands on

40'

Cook Time

10-12

Portion(s)

1

Difficulty



Method

An all-time favorite! A nice blending of crunchy, soft and creamy textures each adding its own flavor. Whether you eat it warm or cold.. it's always delicious!

- Wash, peel and remove the seeds and cores from the fruit. [Cut](#) them into 1 cm cubes.
- Place them in a [large bowl](#) and add all of the remaining ingredients for the filling. Toss to combine.
- Spread mixture in a 40x30 cm pyrex or baking dish.
- Preheat oven to 180* C (350* F) Fan.
- In a bowl, add all of the ingredients for the crumble, apart from the butter. Mix with a spoon.
- Add the butter and pinch mixture together with your hands until you get coarse crumbs.
- Spread mixture over fruit in baking dish.
- Bake for 30-40 minutes, until the fruit soften and the crumble becomes golden brown and crunchy.

Tip

Making the crumble is a little tricky! If you follow my steps and use the exact amount of ingredients specified.. it will come out perfectly!

Ingredients

For filling

- 3 green apples
- 3 golden apples
- 4 pears
- 100 g various dried fruit (raisins, prunes etc.)
- juice from 1 lemon
- 150 g granulated sugar
- ground cinnamon
- ground cloves
- ground nutmeg

For crumble

- 150 g butter
- 150 g granulated sugar
- 150 g all-purpose flour
- 150 g walnuts, finely chopped

Διατροφικός πίνακας

Nutrition information per portion

420 Calories (kcal)	18.0 Total Fat (g)	7.2 Saturated Fat (g)	57.0 Total Carbs (g)
21%	26%	36%	22%
46.0 Sugars (g)	5.4 Protein (g)	4.9 Fibre (g)	0.02 Sodium (g)
51%	11%	20%	0%