



# Apple and Pear Crumble

10'  
Hands on

40'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

### For the filling

- 3 Granny Smith apples
- 3 golden apples
- 4 pears
- 50 g raisins, dried
- 50 g prunes, dried
- lemon juice, from 1 lemon
- 150 g granulated sugar
- cinnamon
- cloves
- nutmeg

### For the crumble

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

## 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!

## 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%