



Spiced Apple and Pear Crumble



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PREP: 20 MINUTES | COOK TIME: 55 MINUTES | MAKES: 6 SERVINGS | TOOLS: NINJA POSSIBLE PAN

INGREDIENTS

325g cold butter, cubed, divided
500g apples, peeled, cored and sliced
500g firm pears, peeled, cored and sliced
50ml water
1 teaspoon ground cinnamon
200g soft brown sugar, divided
250g plain flour
100g rolled oats

DIRECTIONS

1. In Possible Pan, place 75g cubed butter. Add apples, pears, cinnamon, 100g soft brown sugar and water. Put lid on pan and place on medium heat. Cook until sugar has dissolved and fruit is firm but tender, about 15 minutes. Stir several times during cooking. If it appears to be drying out add a splash more water. Remove from heat.
2. Meanwhile, in mixing bowl, place flour with remaining butter. Using your fingertips, gently rub the butter into the flour until you have the texture of coarse breadcrumbs. Stir in 100g soft brown sugar and rolled oats until combined.
3. Preheat oven to 180°C. Top fruit evenly with crumble mixture.
4. Place crumble in oven and cook for approximately 40 minutes until golden.
5. Serve immediately with cream, custard or ice cream.

