

cheeky crumble™

Did the yummy apple & pear crumble take your fancy? Here's a delicious dessert that still keeps you on your Big Why highway! Cheers!



apple & pear crumble

- ☐ 2 pears cut into 1cm cubes
- ☐ 2 apples cut into 1cm cubes
- ☐ ½ cup raisins
- ☐ 2 teaspoons lemon juice
- ☐ ½ teaspoon vanilla extract
- ☐ 1 ½ teaspoon corn flour
- ☐ 2 tablespoons honey

CRUMBLE

- ☐ 50g crushed nuts
- ☐ 50g oats (⅓ cup)
- ☐ 1 teaspoon cinnamon
- ☐ 60g butter

Preheat oven to 200°C. Place pear and apples into bowl with raisins, vanilla, lemon juice, corn flour and honey. Mix until all coated. Place into oven proof dish. Place the nuts, oats, cinnamon and butter into a food processor and 'crumb'. Place over mixture and bake for approx 25 minutes. Serve with Greek yoghurt if desired.

97 CAL PER SERVE

SERVES 15

DESSERT

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