

Stovetop Apple and Pear Crumble

Serves: 8

Prep time: 10 minutes

Cook time: 20 minutes



½ serve per portion

Ingredients

2 apples, chopped

2 pears, chopped

½ lemon, juiced

½ teaspoon ground cinnamon

Pinch ground nutmeg

Topping:

2 tablespoons butter, cut into cubes

½ cup wholemeal plain flour

½ cup oats

2 tablespoons brown sugar

¼ teaspoon ground cinnamon

Method

ADD apples, pears, lemon juice and spices to a saucepan and mix well.

COOK fruit mixture with ½ cup of water over low heat for 10 minutes or until the fruit is softened. Set aside.

ADD all topping ingredients to a frypan and mix until it resembles crumbs. Turn heat on low and stir to cook until golden brown. Set aside.

ASSEMBLE the apple and pear filling in eight small cups and top with oat crumble.



Discretionary Food

Recipe courtesy of the Country Kitchens team