

PEAR AND APPLE CRISPY CRUMBLE



This weeks Recipe of the Week is a Pear & Apple Crispy Crumble featuring our *gluten free crispy crumbs*, shredded coconut and slivered almonds. It's a simple dish with a rustic feel and yummy flavours. Get in and try this one before the weather starts warming.

Ingredients:

Filling

1 kg of *apples and pears* (before peeling and coring. We used a combination of pink lady & granny smith apples & packham pears).

2 tablespoons of *lemon juice*

2 tablespoons of *GF plain flour*

Crumble

1 cup *gluten free crispy crumbs*

1/3 cup *shredded coconut*

1/2 cup *almond meal*

1/4 cup *rapadura sugar*

1/2 teaspoon *cinnamon*

1/4 cup *slivered almonds*

1/2 cup *melted coconut oil*

Method:

Peel and dice the pear and apple into small cubes (approx 2-3 cm).

Place them into a bowl with the lemon juice and coat well.

Add the gluten free flour and combine.

Place the mixture into a baking dish.

Mix all the crumble ingredients together in a bowl and then place on top of the pear and apple mixture.

Bake at 160°C for 40 minutes.
Serve hot with coconut vanilla ice-cream. Enjoy!

Gluten Free | Dairy Free | Vegan