

Pear and plum crumble

Serves: 6

Prep time: 10 mins

Cooking time: 45 mins



Ingredients

4 large ripe pears, peeled, cored and cut into 2-3cm chunks

825g can plums in juice, drained, stones removed and roughly chopped

1 tbsp plain flour

Juice and rind of ½ lemon

Topping

1 cup rolled oats

1 cup wholemeal flour

⅓ cup caster sugar

80g margarine, melted

50g flaked or slivered almonds (optional)

Step 1: Preheat oven to 180°C. Grease a medium-sized, oven-proof dish with margarine.

Step 2: Spread the pear and plum chunks over the base of the dish. Sprinkle with the plain flour and lemon rind and mix to combine. Pour over the lemon juice and mix again.

Step 3: To make the topping, combine the oats, flour and sugar in a large bowl. Add the melted margarine and stir until well combined.

Step 4: Sprinkle the crumble mixture evenly over the pear and plum chunks. Bake for 30 minutes, then sprinkle over the almonds (if using) and bake for a further 10 minutes or until almonds are golden brown.

Serving suggestion: serve with a dollop of natural yoghurt.

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