

Pear Crumble

serves 4

Looking for a delicious dessert to make for friends and family? This is for you! The best pears to use for this recipe is a firmer ripe pear such as packham, WBC, Josephine, Red Angel or corella.

What you will need

Crumble

1 cup of all purpose flour
1/4 cup of rolled oats
1/2 cup of brown sugar
150gm of softened butter
1/4 Cup of coconut flakes
1/4 cup of flaked almonds
1/2 tsp of salt

Pear filling

4 ripe pears
juice from 1 lemon
maple syrup
1/4 cup of brown sugar

How to make it

- start off by peeling your pears and cutting them into cubes
- add them to a bowl and add in lemon juice, maple syrup and brown sugar. then combine
- for the crumble, in another bowl add flour, oats, brown sugar, coconut flakes, flaked almonds and salt then mix together
- add butter and combine with your hands until soft
- add pears to a baking dish and add crumble mixture on top and put in the preheated oven at 180 degrees for 30 minutes or until golden brown
- serve with vanilla icecream

