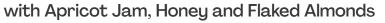


Oh Crumbs! Marmalade Crumble Bars





Paddington in Peru 65-75 Minutes • Veggie



Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Cake tin, baking paper and bowl.

Ingredients

Ingredients	Quantity
Velvety Vanilla Cake Mix 13)	1 pack
Plain Flour 13)	75g
Granola 13)	60g
Marmalade	70g
Apricot Jam	108g
Honey	30g
Toasted Flaked Almonds 2)	25g

Pantry	Quantity
Water*	80ml
Vegetable Oil*	3 tbsp
Flour for the Topping*	3 ½ tbsp
*Not Included	

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1411/337
Fat (g)	8.9
Sat. Fat (g)	2.3
Carbohydrate (g)	59.9
Sugars (g)	33.8
Protein (g)	4.9
Salt (g)	0.58

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think! Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe You can recycle me! HelloFresh UK Packed in the UK

HelloFresh UK Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ

MIX



To Start

Prep the Toppings

1 min to loosen.

a) Meanwhile, crumble the remaining **dough** into a

medium bowl. Add the **flour for the topping** (see

pantry for amount), then, using your fingers, break

apart any large pieces of **dough** with your fingertips

b) Add the granola to the bowl and mix to combine.

c) In a small bowl, combine the orange marmalade,

apricot jam and honey. TIP: If your honey has

hardened, put the sachet in a bowl of hot water for

dough is bit sticky, add a tablespoon of flour.

until the mixture looks like breadcrumbs. TIP: If your

a) Preheat your oven to 180°C/160°C fan/gas mark 4.

b) Line an 8''/20cm square cake tin with baking paper.



Mix the Dough

a) In a large bowl, combine the **cake mix** with the **plain flour**, **water** and **vegetable oil** (see pantry for both amounts).

b) Mix with a spoon until the **ingredients** are fully combined, 1 min. Then, empty the bowl onto your clean worktop.

c) Knead the **dough** well for a few minutes until you have a smooth ball that no longer crumbles. TIP: *If the mixture is too dry and crumbly, add a little more water. If it's too wet, add a little more flour.*



Bake the Base

a) Pop two thirds of the **dough** into the bottom of your lined cake tin, then, using your hands, gently press the **dough** to the edges so that the **dough** evenly covers the bottom of the tin.

b) Using a fork, prick holes in the bottom of your dough. TIP: *We recommend pricking it 30-40 times.*

c) Place the tin onto the middle shelf of your oven until lightly golden, 35-40 mins.



Into the Oven

a) Once the **base** is cooked, spread the **marmalade mixture** over the top, then evenly sprinkle over the **crumbly granola topping**.

b) Pop back onto the middle shelf of your oven until the **crumble topping** is golden and crisp, 20-25 mins.

SCAN FOR THE CHANCE PADDINGTO TO WIN! IN PERU

We bear good news: don't miss the chance to win a family adventure to The Paddington Bear™ Experience and official film merchandise!



Finish and Serve

a) Once baked, sprinkle over the **toasted** almond flakes.

b) Allow the **crumble bars** to cool fully in the tin before cutting into 14 portions to finish.

Enjoy!