



Oh Crumbs! Marmalade Crumble Bars with Apricot Jam, Honey and Flaked Almonds

Paddington in Peru 65-75 Minutes • Veggie

18A

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Velvety Vanilla Cake Mix



Plain Flour



Granola



Marmalade



Apricot Jam



Honey



Toasted Flaked Almonds

Pantry Items

Vegetable Oil, Plain Flour

TASTY ADVENTURES IN PERU

Discover Peruvian cuisine alongside British Classics on your HelloFresh menu! Paddington in Peru hits cinemas on the 8th November – celebrate with easy and delicious meals inspired by Paddington.



PADDINGTON™ IN PERU
ONLY IN CINEMAS

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 for uncooked ingredient	Per 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

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To Start

- Preheat your oven to 180°C/160°C fan/gas mark 4.
- Line an 8"/20cm square cake tin with baking paper.



Prep the Toppings

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 until the **mixture** looks like breadcrumbs. **TIP:** *If your dough is bit sticky, add a tablespoon of flour.*

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 1 min to loosen.*



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.*



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.

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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.



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!