

Caramelised Cinnamon Apple Crumble

with a Dollop of Creme Fraiche

Dessert 40-50 Minutes • Veggie

18A

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Apple



Caster Sugar



Ground Cinnamon



Unsalted Butter



Plain Flour



Granola



Creme Fraiche

Before you start

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

Cooking tools

Peeler, bowl and ovenproof dish.

Ingredients

Ingredients	Quantity
Apple**	4
Caster Sugar	75g
Ground Cinnamon	3 sachets
Unsalted Butter** 7)	60g
Plain Flour 13)	75g
Granola 13)	60g
Creme Fraiche** 7)	75g

**Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	978 /234
Fat (g)	11.7
Sat. Fat (g)	7.3
Carbohydrate (g)	30.7
Sugars (g)	18.1
Protein (g)	2.3
Salt (g)	0.01

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 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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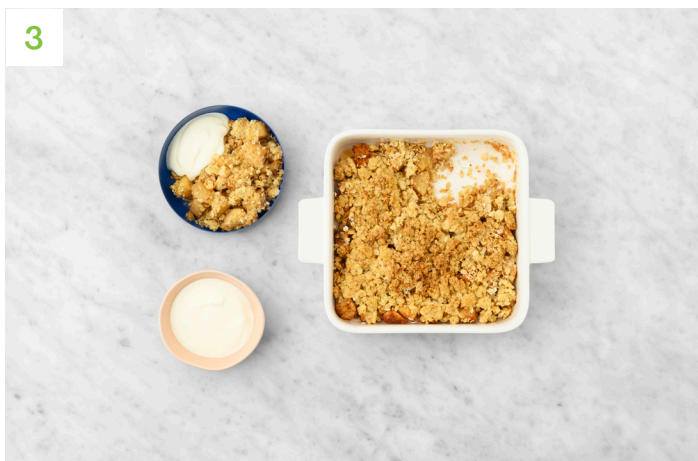
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2



3



Bring on the Cinnamon Apples

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Peel the **apples**, then quarter, core and roughly chop them.

b) Reserve ½ **tbsp** of the **caster sugar** per person.

c) In a medium bowl, add the **chopped apples**, **ground cinnamon** and **half** the remaining **sugar**. Mix well to evenly coat the **apples**.

d) Pop the **apples** into an appropriately sized ovenproof dish, then set aside.

Make your Crumble Topping

a) Chop the **butter** into 1cm pieces.

b) In a large bowl, combine the **flour** and the remaining **sugar**. Add the **chopped butter** and rub it in with your fingertips until the mixture looks like breadcrumbs. Stir the **granola** through the **flour mixture**.

c) Evenly top the **apples** with the **crumble mixture**, then sprinkle over the reserved **sugar**.

Ready, Steady, Bake

a) Pop the **apple crumble** into the oven on the top shelf and bake until the **crumble** is golden and the **apple mixture** is bubbling, 35-40 mins. **TIP:** Put the dish onto a baking tray to catch any drips.

b) Allow to cool slightly before serving.

c) Serve in bowls with a dollop of **creme fraiche**.

Enjoy!