



# Cinnamon Apple, Cranberry & Salted Caramel Crumble

with Whipped Creme Fraiche

18A

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Festive Flavours 40-50 Minutes • Veggie



Apple



Caster Sugar



Salted Caramel Sauce



Dried Cranberries



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

Bowl, ovenproof dish and whisk.

## Ingredients

Ingredients	Quantity
Apple**	4
Caster Sugar	75g
Salted Caramel Sauce <b>7)</b>	120g
Dried Cranberries	60g
Ground Cinnamon	3 sachets
Unsalted Butter** <b>7)</b>	60g
Plain Flour <b>13)</b>	75g
Granola <b>13)</b>	60g
Creme Fraiche** <b>7)</b>	75g

\*\*Store in the Fridge

## Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1070 /256
Fat (g)	10.7
Sat. Fat (g)	6.6
Carbohydrate (g)	38.4
Sugars (g)	26.6
Protein (g)	2.2
Salt (g)	0.14

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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2



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## Prep the Apple Filling

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

**b)** Reserve **2 tsp sugar** in a medium bowl and set aside to use later for the **creme fraiche**.

**c)** Pop the **apples** in a medium bowl along with the **salted caramel sauce, dried cranberries, cinnamon** and **1 tbsp sugar**. Mix well, ensuring the **apples** are evenly coated. Set aside.

## Make the 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.

**c)** Add the **granola** and mix through.

**d)** Pop the **apple mixture** into an appropriately sized ovenproof dish. Evenly top with the **crumble mixture**.

## Serve Up a Festive Treat

**a)** Pop the **apple crumble** into the oven on the top shelf and bake until the **crumble** is golden and the **apple** is bubbling, 30-35 mins. **TIP:** Put the dish onto a baking tray to catch any drips.

**b)** Meanwhile, whisk together the **creme fraiche** and reserved **sugar** in the medium bowl until thick and whipped, 1-2 mins.

**c)** Once baked, allow the **crumble** to cool slightly, then serve in bowls with a dollop of **whipped creme fraiche**.

Enjoy!

