



Cinnamon Apple Crumble with Creme Fraiche

Dessert 45 Minutes • Veggie

N° 4A



Apple



Caster Sugar



Ground Cinnamon



Butter



Plain Flour



Granola



Creme Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Medium Bowl, Large Bowl, and Ovenproof Dish.

Ingredients

	2P
Apple**	4
Caster Sugar	75g
Ground Cinnamon	½ sachet
Butter 7)**	60g
Plain Flour 13)	88g
Granola 13)	30g
Creme Fraiche 7)**	75g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	315g	100g
Energy (kJ/kcal)	3268 /781	1039 /248
Fat (g)	40	13
Sat. Fat (g)	25	8
Carbohydrate (g)	101	32
Sugars (g)	57	18
Protein (g)	7	2
Salt (g)	0.04	0.01

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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 You can recycle me!



1



Make the Filling

Heat your oven to 200°C. Peel, quarter, core and roughly chop the **apple**. Reserve ½ tbsp of the **sugar** per person and set aside. Pop the **apples** in a medium bowl along with the **ground cinnamon** and **half** the remaining **sugar** (see ingredients for amount you need). Mix well ensuring the **apples** are evenly coated. Set aside.

2



Make your Topping

Chop your **butter** into 1cm pieces. 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**. Add the **granola** and mix through. Pop the **apple mixture** into an appropriately sized ovenproof dish. Evenly top with the **crumble mixture** and sprinkle over the **reserved sugar**.

3



Bake & Serve

Pop the **crumble** into the top shelf of your oven and bake until it's golden and bubbling, 35-40 mins. Allow to cool slightly before serving. Serve in bowls with a **dollop** of **creme fraiche**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.