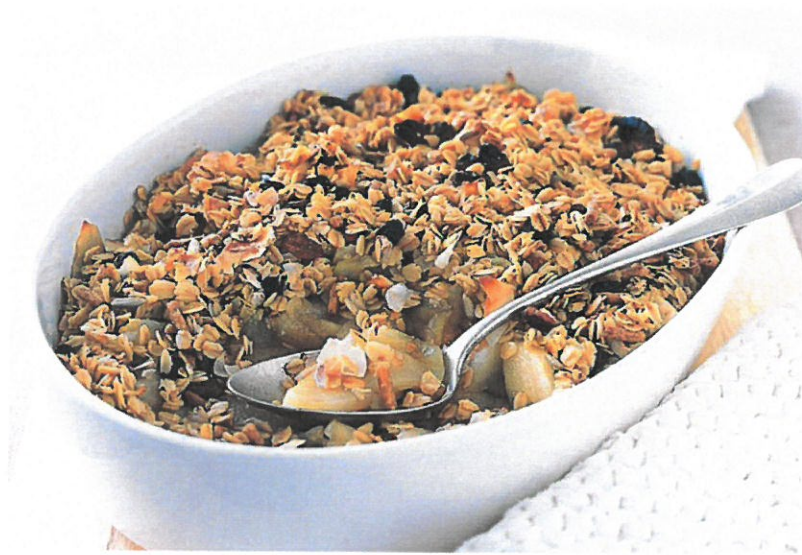


Maple apple & pear crumble



Ingredients:

2 granny smith apples, peeled, cored, thinly sliced

4 pears, peeled, cored, thinly sliced

60ml water

20grams butter

85grams untoasted muesli

1 tablespoon maple syrup

Method:

- 1) Preheat oven to 180°C. Place apple, pear and water in a saucepan over medium heat. Cook, covered, for 10 minutes or until tender. Drain. Spoon mixture into a 1.5L (6-cup) capacity ovenproof dish.
- 2) Place muesli in a bowl. Use fingertips to rub spread into muesli. Sprinkle fruit mixture with muesli and drizzle with syrup.
- 3) Bake in oven for 15 minutes or until golden brown and heated through.

