

Pear Crumble

Makes: 6

From the Garden: pears, orange

Ingredients:

6 pears
cinnamon stick

1 orange
3 tbsp honey
60g plain flour
60g sugar
60g butter
1/2 tsp ground cinnamon
1/4 rolled oats

Equipment:

Basic toolbox, chopping board, medium saucepan, oval gratin dish, box grater

Method:

1. Preheat oven to 200 C.
2. Wash and peel pears. Cut into thick slices.
3. Place in saucepan, just cover with water and add cinnamon stick. Poach on low heat until pears are soft. Allow to cool.
4. Place cooled pears in a medium mixing bowl. Add the grated rind of an orange and 3 tbsp of honey. Gently mix through.
5. Grease oval gratin dish with a little butter.
6. Place pears in an even layer in bottom of dish.
7. Measure our flour and sugar and place in a medium bowl. Add the butter and rub through the flour/sugar mix. The mixture will begin to resemble crumble.
8. Measure out rolled oats and cinnamon and stir through crumble mix.
9. Sprinkle the crumble topping evenly over the pear mix.
10. Place dish in oven and bake until crumble topping is golden and bubbling. (about 20-30 mins). ***Remove dish from oven***. Allow to cool slightly.
11. Serve with vanilla yoghurt, cream or ice cream.

Enjoy!

NB: You may like to use apples, apricots or peaches instead of pears. Try adding chopped nuts or coconut to crumble topping for a change.

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School