

Fruit crumble

By Miele

30 minutes

Prep time

20 minutes

Cooking time

6-8 Servings

Serves

INGREDIENTS

- 750-800g fresh apples*
- 1/4 cup caster sugar, optional
- 200g fresh blueberries*
- 1/2 cup plain flour
- 1/2 cup brown sugar
- 2 teaspoons ground cinnamon
- 1/4 cup butter
- 1/2 cup rolled oats
- 1/2 cup pecan kernels, chopped

METHOD

1. Peel, quarter and slice apples or prepare alternative fruit. Place in a greased microwave/oven safe flan dish (approx. 27cm). Sprinkle over the caster sugar.
2. Place dish in the oven on the glass tray positioned on shelf position 1. Cook on Microwave 850W for 10 minutes.
3. Meanwhile, combine flour, brown sugar and cinnamon in a mixing bowl to prepare crumble topping. Rub in butter, and then stir in rolled oats and pecans.
4. Sprinkle blueberries and crumble topping over the fruit. Change function to Microwave + Fan grill, 300W and 180°C and cook for 10 minutes or until topping is golden.
5. Stand for 10 minutes before serving crumble with cream or yoghurt.

Hints and tips

- Apples can be substituted with pears, apricots, peaches or similar firm fruits
- Blueberries can be substituted with raspberries, blackberries, strawberries, or bananas.