



PEAR AND PECAN BISCOFF CRUMBLE

Serves 4–6 • Ready in 30 minutes

WHAT YOU NEED

2 x 400g tins pears or apples

Crumble Topping

½ cup oats

½ cup brown sugar

½ cup cake wheat flour

½ cup roughly chopped pecan nuts

½ cup crushed Biscoff biscuits

100g butter, cut into cubes

½ tsp ground cinnamon

To serve

Vanilla ice cream, cream or custard

WHAT TO DO

Preheat the oven to 180°C and lightly grease a shallow pie dish or baking dish (about 24cm x 18cm).

Make the crumble topping by adding all the ingredients to a mixing bowl. Using your fingertips, mix until the ingredients are combined and you have a rough crumble mixture.

Drain the pears. Add the fruit to the baking dish and scatter over the crumble topping.

Bake for 30 minutes or until golden. Serve warm with ice cream, cream or custard.