

Apple, Pear & Mincemeat Crumble



Mrs Darlington's

SIGNATURE RECIPE SERIES

Celebrate Christmas with a festive Apple, Pear & Mincemeat Crumble, a warm, spiced delight for all.

Mrs Darlington



Serves: 6/8

Preparation Time: 30 minutes

Cooking Time: 45 minutes

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

3 large cooking apples

3 large ripe pears

½ lemon, juice only

410g Jar Mrs Darlington's Mincemeat with Brandy

250g / 9oz plain flour

150g / 5oz porridge oats

150g / 5oz soft light brown sugar

200g / 7oz butter

50g / 2oz flaked almonds

Instructions:

- ◆ You'll need a large oven proof dish approx. 31cm x 25cm
- ◆ Peel, core and chop the apples and pears into 2cm chunks, put into a large bowl and toss with lemon juice.
- ◆ In another large mixing bowl stir together the sugar, flour and oats. Add the butter and rub together until the mix resembles breadcrumbs and set to one side.
- ◆ Stir the mincemeat into the apple and pear, tip into the oven proof dish and spread out evenly.
- ◆ Scatter over the crumble mixture, covering the fruit and mincemeat.
- ◆ Sprinkle over the flaked almonds.
- ◆ Bake in the oven, uncovered for approx. 45 minutes or until the fruit is bubbling and the crumble is golden brown.

Mrs Darlington's top tip "This dessert is delicious served with fresh custard or brandy cream. It freezes well too".