



Pink Lady® Apple and Granola crumble

Serves 6



Created by:
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Ingredients:

- ♥ 250 ml (1 cup) oats
- ♥ 125 ml (½ cup) cake flour
- ♥ 50 g raw almonds, finely chopped
- ♥ 75 ml (5 tbsp) soft brown sugar
- ♥ 2,5 ml (½ tsp) ground mixed spice
- ♥ 100 ml (100 g) cold butter
- ♥ 2-3 Pink Lady® Apples, cut into small chunks
- ♥ 15 ml (1 tbsp) lemon juice
- ♥ 30 ml (2 tbsp) honey
- ♥ 250 ml (1 cup) strong Rooibos tea
- ♥ Greek yoghurt, seasoned with grated lemon rind to serve

Method:

1. Preheat the oven to 180 °C.
2. Place oats, flour, almonds, sugar and mixed spice in a mixing bowl. Rub in the butter with your fingertips until it resembles coarse breadcrumbs. Or blend in a food processor.
3. Divide apples between 6 individual ovenproof dishes. Drizzle lemon juice, honey and tea over and crumble the granola mixture over the apples.
4. Place individual dishes on a baking tray and bake for 20-25 minutes or until golden brown and cooked.
5. Serve hot apple crumble with dollops of seasoned yoghurt.

Tip

1. Alternatively bake in an air fryer at 180 °C for 15-20 minutes, or until golden brown and cooked through.
2. Any berry- or chai-flavoured Rooibos tea will be delicious in this dessert.