

# Pear crumble

(kids version)



CHEF+TEACHER  
**CAT CLARKE**  
plant+grow+learn

**DIFFICULTY:** Easy (Adult supervision)

**SERVES:** 12 slices

**SEASON:** All year round

**PREP TIME:** 15 minutes

**COOKING TIME:** 25 minutes

**SUBSTITUTES:** You can replace the pear for apples, or you can add both plus rhubarb.

## **EQUIPMENT:**

Chopping board  
Peeler  
corer  
Measuring spoons  
Measuring cups  
Medium saucepan  
Mixing bowl  
Oven 180 deg  
1lt baking dish (or small ramekins)

## **INGREDIENTS:**

Filling  
5 pears  
1/2 tsp ground cinnamon  
100gm golden syrup  
1 tsp lemon juice

Crumble  
225gm plain flour  
150gm caster sugar  
100gm rolled oats  
200gm butter, melted

## **METHOD:**

- Grab your adult or big person, tie your hair up or wear a hat and tuck your hair in. put an apron on and wash your hands.
- Grab all of your ingredients and equipment and turn the oven on to 180 deg.
- Peel and chop your pears. Take out the cores. Put the pears into a saucepan. Stir in cinnamon, golden syrup, lemon juice and cook for 5 minutes. Until soft. Or, if your pears are already cooked, add the flavours to the pears.
- Once cooked add your pears to the baking dish.
- Crumble: Put the flour, sugar and oats into a bowl and stir to combine. Pour the butter in and stir until combined. Sprinkle the mixture over the pears and bake in the oven for 30–40 minutes (depending on dish size) cook until golden on top.
- Serve with heaps of ice-cream or custard. Or both.
- Well done super junior chef.