



Pear and chocolate crumble

Ingredients

- 7oz plain flour
- 1oz cocoa powder
- 3oz caster sugar
- 4oz margarine
- A handful of chocolate drops/buttons
- 8 pears – peeled and sliced

Method

1. Gently simmer pears in a little water until soft and place in a baking dish or tray to cool.
2. Once cooled, sprinkle the pears with chocolate buttons.
3. In a bowl mix flour, cocoa powder, sugar and margarine and gently work through mixture until it resembles the texture of breadcrumbs.
4. Cover the pears with the crumble mixture (feel free to sprinkle extra buttons on the crumble).
5. Bake the crumble for 20 minutes in the oven at 180°C.
6. Serve warm with custard or ice cream.

Allergens

Contains **gluten** and **dairy**

Free from options

For gluten free – simply replace flour with gluten free flour.

For dairy free – simply omit chocolate buttons or use dairy free buttons.

