

Apple and pear crumble

Ingredients:

- 700g Crop's frozen apples (segments or cubes)
- 700g Crop's frozen pears (segments or cubes)
- 200g flour
- 160g cold butter
- 160g cane sugar
- 2 bags of vanilla sugar
- grinded cinnamon
- 2 pinch of salt



Preparation:

- Pour together the flour, cane sugar, cinnamon and salt. Cut the butter into small pieces and put in the middle of the mixture. Stir with your fingertips, not molding, till you have a raw paste. Put in the refrigerator for 30 minutes.
- Preheat the oven (210°C). Cut the apple and pear into dices, place in a cake tin and sprinkle with the vanilla sugar.
- Put the crumble paste on top of the fruit (fine layer) and put in the oven for 35 minutes, until the crumble has a brown color.
- Serve warm or at room temperature.