



Toffee Apple Crumble

serves 2-4

Dessert 40 – 45 mins



Apple



Salted Caramel



Butter



Sugar



Plain Flour



Granola



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recipe!

2025-W01

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Oven dish, peeler

Ingredients

	Quantity
Apple	4 units
Salted Caramel	120 g
Butter	½ pack
Sugar	75 g
Plain Flour	75 g
Granola	60 g

Nutrition

for uncooked ingredients	Per 100g
Energy (kJ/kcal)	917.6 kJ/ 219.3 kcal
Fat (g)	7 g
Sat. Fat (g)	4.3 g
Carbohydrate (g)	37.2 g
Sugars (g)	23.9 g
Protein (g)	2 g
Salt (g)	0.2 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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1



Peel the Apples

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel the **apples**. Quarter, core and roughly chop.
- Pop the **apples** in an 18x18cm oven dish with the **salted caramel sauce** and 1 tbsp **sugar**.
- Mix well, ensuring the **apples** are evenly coated.
Set aside.

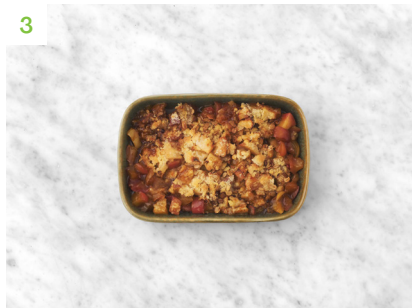
2



Prep the Crumble

- Chop **half** your **butter** into 1cm pieces (you can use the rest later).
- In a large bowl, combine the **flour** and the remaining **sugar**.
- Add the chopped **butter** and rub it in with your fingertips until the mixture resembles **breadcrumbs**.
- Add the **granola** and mix through.
- Top the **apples** with the crumble mixture, ensuring it's evenly distributed.

3



Bake and Serve

- Pop the oven dish onto the bottom shelf of the oven.
- Bake until the crumble is golden and the **caramel sauce** is bubbling, 30-35 mins.
- Allow to cool slightly before serving.

Enjoy!