

## Pear and almond crumble

### INGREDIENTS

#### BASE

- 🍯 1 kg or pears peeled and cut into big chunks
- 🍯 1 tbsp butter (or alternative of your choice)
- 🍯 1 tbsp maple sugar

#### TOPPING

- 🍯 1 cup GF jumbo oats
- 🍯 1 cup ground almonds
- 🍯 1 cup flaked almonds
- 🍯 1 tsp vanilla
- 🍯 1 egg (or chia egg)
- 🍯 3/4 cup mild honey
- 🍯 1 tbsp maple sugar (optional)

#### METHOD

- 🍯 Preheat oven to 180C
- 🍯 Mix all the base ingredients and bake for 15 minutes. I like the pears still juicy and holding their shape but if you want them softer, bake for longer
- 🍯 While the pears are cooking, mix all the topping ingredients in a bowl well.
- 🍯 Using your hands, put the topping over the pears. The topping is quite dense so take care not to pat it down over the pears. Just lightly placed over. This gives more crispy edges which is always a bad thing.
- 🍯 If using, sprinkle the sugar over the top and bake for 20 to 25 minutes till the top is golden brown and crispy.
- 🍯 Serve with ice cream sprinkled with toasted almonds. We have a dairy free one; there are so many delicious dairy free options now ...  
yay!