

# Apple & Walnut Crumble



Preparation Time: 10 mins

Cooking time: 10 mins

Pre Heat: 180

Serves: 4

## Ingredients

half a pack ANZAC 300g - Australia Pack

50g Walnuts, roughly chopped

50g Shredded Coconut

100g Butter, melted

800g Canned Pie Apple

Double Cream, to serve

Cinnamon Sugar, to Serve

## Directions

1. Place the Anzacs into the work bowl of a food processor and process until crumbled. Pour crumbs into a mixing bowl.
2. Stir in the walnuts, coconut, melted butter and egg into the crumbs until well combined.
3. Spoon the apple into an oven proof dish and sprinkle the crumble thickly over the surface of the apple covering completely.
4. Cook in the pre-heated oven 180c for 30 minutes.
5. Serve hot with a sprinkle of cinnamon sugar and a dollop of double cream.