

Auntie Joys Airfryer Apple, Pear and Toffee Crumble

Ingredients

- 400g Bramley apples
- 1/2 tin of pear quarter's (in juice)
- 1/2 tin caramel condensed milk
- 1 square white chocolate (grated)
- 1 tbsp caster sugar

FOR THE GLUTEN FREE CRUMBLE TOPPING

- 100g butter, diced
- 150g gluten free plain flour
- 75g muscovado sugar
- 3 tbsps. gluten free porridge
- Pinch of salt

Method

1. Pre heat Air Fryer @ Bake (cooking option) 180C for 3 minutes.
2. Please the diced apple, caster sugar & white chocolate in a foil dish that will fit in the drawer of your Air Fryer.
3. Continue with the cooking option in the Air Fryer and place apple mixture into the drawer cooking for 9 minutes.
4. Rub the butter into the flour, then stir in muscovado sugar, oats and a pinch of salt.
5. Stir apple in the Air Fryer and add diced pear, stirring again to ensure a good mixture. Cook for a further 6 minutes.
6. Add Caramel Condensed Milk, stirring it through the fruit. Cover foil tray with tin foil and place it back into the Air Fryer. **CHANGE THE COOKING METHOD TO 'AIRFRY'** and cook for 7 minutes.
7. Remove the foil tray from the Air Fryer and sprinkle over the crumble mixture, making sure to cover the fruit evenly.
8. Place the fruit crumble back into the Air Fryer and continue cooking for a further 10 -12 minutes or until there is a nice colour on the crumble mixture and the juices are bubbling around the edge of the tray.



Recipe Created by JOY M ROLLSTON.
'Made With Love'