




5-INGREDIENT FRUIT CRUMBLE PIE 4 WAYS



If you only want to make one type of fruit crumble, quadruple the crumble filling quantities below!


Serves 8

INGREDIENTS




1 sheet store-bought shortcrust pastry, defrosted but still cold

For the pineapple crumble:




2 cups cubed pineapple + extra to garnish
2 tbsp butter, melted
2 tbsp honey
1 cup BOKOMO Nature's Source Baked Granola

For the apple crumble:




3 apples, peeled, cored and cut into chunks + extra to garnish
2 tbsp butter, melted
2 tbsp honey
1 cup BOKOMO Nature's Source African Sunrise Crunch Baked Granola

For the plum crumble:




3 plums, destoned and cut into chunks + extra to garnish
2 tbsp butter, melted
2 tbsp honey
1 cup BOKOMO Nature's Source Crispy Crunch Baked Granola

For the berry crumble:




2 cups mixed fresh berries + extra to garnish
2 tbsp butter, melted
2 tbsp honey
1 cup BOKOMO Nature's Source Nutzy Crunch Baked Granola


Serving suggestion:



Whipped cream or custard

METHOD

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1. Preheat the oven to 180°C and grease a round pie dish.
 2. Lay the pastry sheet over the pie dish, pressing firmly against the bottom and sides.
**Chef's Tip: Ensure not too stretch the pastry as this will result in the pastry shrinking during baking.*

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3. Trim the overhanging edge of pastry, fold and crimp the edges. Prick the pastry with a fork.
 4. In 4 separate bowls, combine the respective fruit, honey and melted butter, coating well.
 5. Add the four fruit fillings into the pastry shell, each taking up a quarter of the pie.
 6. Top each fruit quarter with the respective granola flavour, pressing firmly to cover the fruit.
 7. Bake the crumble for 35-40 minutes, or until the fruit is tender. If it starts to get too dark on top, cover with foil.
 8. Serve immediately with a large dollop of whipped cream or custard and fresh fruit and ENJOY!