



READY IN 30 MINS

INGREDIENTS

FILLING

6 feijoas
2 apples
2 tsp brown sugar
¼ cup water

CRUMBLE

½ tsp vanilla essence
3 Tbsp butter
1 Tbsp water
1 Tbsp golden syrup
½ cup flour
½ cup rolled oats
¼ cup brown sugar
¼ cup desiccated coconut or thread coconut
¼ cup ground almonds
½ tsp ground cinnamon

TO SERVE

Natural yoghurt, whipped cream or vanilla ice cream (optional)

We hope you enjoy this yummy, warming twist on the classic ANZAC bikkie!

ANZAC BISCUIT CRUMBLE

METHOD

1. Preheat oven to 200°C. Set aside medium baking dish (measuring about 20cm x 20cm). Scoop out feijoa flesh and roughly chop. Peel apples, remove core and dice 2cm.
2. Add feijoas, apples, sugar and first measure of water to a medium pot and bring to the boil. Once boiling, reduce heat to medium and simmer for about 5 minutes, until tender. Transfer mix to reserved dish and reserve pot.
3. Add vanilla, butter, second measure of water and golden syrup to reserved pot and cook on a low heat for about 2 minutes, until butter is melted and combined.
4. Add all remaining crumble ingredients to pot and mix to combine.
5. Sprinkle crumble topping over filling and bake for 15-20 minutes, until crumble topping is golden.
6. To serve, spoon crumble into bowls and serve with yoghurt, whipped cream or ice cream (if using).