

Dad's Chocolate and Pear Crumble

Ingredients

2kg pears
juice of two lemons
50g caster sugar
300g plain flour
200g unsalted butter chilled in cubes
150g brown sugar
100g rolled oats
50g dark chocolate chips

Ask an
adult to
help you

Directions

1. To make the topping, put the flour, sugar and butter in a bowl and crumble together with your fingers. Add the oats and put the mixture in the fridge to chill.
2. While the topping is chilling, peel and core the pears.
3. Place the pears in a saucepan with the lemon juice and sugar. Boil and simmer the mixture until the pears become tender.
4. Pre-heat oven to 200°C/390°F/Gas 6.
5. When the pears are cool, place them in an ovenproof dish. Add the chocolate chips and mix together. Then add the topping and sprinkle with more brown sugar.
6. Cook in the oven for 20-25 minutes until the top has browned.
7. Serve Dad's Chocolate and Pear Crumble with custard or vanilla ice cream.



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