



KALAMUNDA FARMERS MARKET

Apple and Muesli Crumble

Ingredients

- 2kg apples (We use half Pink Lady half Granny Smiths)
- 75mls fresh Orange juice
- 200grams Greenacres Muesli
- 200grams plain flour
- 75grams soft butter
- 2 tablespoons warmed honey

Method

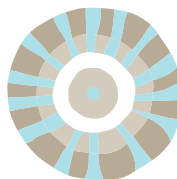
1. Peel core and slice apples.
2. Cook gently with the orange juice in a covered pan until slices soft. Stir in 1 tablespoon warmed honey. Transfer to baking dish.
3. In a mixing bowl combine muesli and flour.
4. Rub softened butter into muesli flour mixture.
5. Stir in 1 tablespoon warmed honey.
6. Spread muesli mixture over apples. Bake 25 to 35 minutes at top of oven 180 degrees C.
7. Serve with homemade custard, Collodels ice-cream, or fresh cream or Carmel yogurt.
8. Also lovely made with pears!

Apples, honey, muesli, orange juice and yogurt all available fresh from our stall-holders in the market!

Next week - Kalamunda Farmers Market Bread and Butter Pudding!!!

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