

# Pear and Cinnamon Crumble

## prep time

15 mins

## cook time

40-45 mins

## serves

6

## ingredients

2 tins	Tinned pears
300g	Plain flour
100g	Porridge oats
150g	Caster sugar
200g	Butter
1 tsp	Ground cinnamon



## Method

Pre heat oven to cook on 180°C.

Drain most of the juice from the pears and chop quite small in the colander then place in a large oven proof dish.

Put the flour, oats and cinnamon in a large mixing bowl, rub in the butter until it looks like fine breadcrumbs.

Stir in the caster sugar, then evenly sprinkle it over the fruit .

Cook for 40-50 minutes until golden.