

CRUMBLE Z JABŁKAMI BEZ PIECZENIA

Ingredients:

- 175 g of the PURENA apple purée
- a pinch of cinnamon

THE CRUMBLE:

- 40 g of cold butter (about 2 tbsp)
- 25 g of oatmeal (about 2 tbsp)
- 1-2 tbsp of sugar (about 30 g)
- 4 tbsp of flour (about 60 g)



DIRECTIONS:

1



Mix the ingredients for the crumble and knead them into a powdery dough, add more flour if necessary, so that the crumble is not too sticky.

2



Put the crumble into a hot frying pan without any fat, and toast it until brown while stirring constantly.

3



Mix apple purée with cinnamon, heat slightly in a saucepan.

4



Spread the warm purée over the bottom of the bowls and sprinkle generously with the crumble.

5



The dessert is best enjoyed with vanilla ice cream

Nutrition info:

100 g
256 kcal

1 serving
422 kcal

Consume the prepared dessert within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.