



## Apple, cherry, wattleseed and brown sugar crumble

**SERVES: 4**

Celebrating NAIDOC Week with a delicious crumble recipe featuring the native ingredient Wattleseed.

### TASTE OF NAIDOC FACT

NAIDOC Week each year celebrates the history, culture and achievements of Aboriginal and Torres Strait Islander peoples. Inspired by traditional native ingredients, our crumble recipe has been proudly developed to acknowledge and commemorate this year's event.

One of this recipe's key ingredients is wattleseed, which comes from the Australian Acacia (Wattle). Wattleseed has provided Aboriginal people with a rich source of protein, carbohydrate, potassium, iron and zinc for thousands of years. It is mainly used to make flour by crushing the seeds between flat grinding stones and using this to make a simple damper style bread.

### INGREDIENTS

600gm Tinned Apple Slices - drain.  
325gm Tinned Pitted Black Cherries - drain.  
5ml Vanilla Essence  
70gm Icing Sugar - sieve.  
200gm Plain Flour - sieve.  
115gm Unsalted Butter - cut into a 1cm dice  
and warm to room temperature.  
130gm Soft Brown Sugar  
3/4 tsp Ground Wattleseed

### METHOD

1. Preheat an oven to a moderate temperature - 160°C.
2. In a mixing bowl, add the apples, black cherries, vanilla essence and icing sugar. Gently mix until the ingredients have combined, then set to one side.
3. In a separate mixing bowl, add the flour, butter and soft brown sugar, gently rub the ingredients together with fingertips, until they have combined and resemble fine breadcrumbs.
4. Add the wattleseed. Thoroughly mix it through the crumble mixture.
5. Place the apple and cherry mixture in a baking dish (21cm x 16cm x 7cm), to a depth of 4cm, then evenly top it with 2cm of the crumble mixture. Ideally, the mixture should sit 1cm below the lip of the dish.
6. Place the crumble into the oven and bake for 30 minutes or until it is heated through and the crumble topping is a rich golden brown in colour. Carefully (it will be very hot!) remove the baking dish from the oven.

### TO SERVE

Serve the apple, cherry, wattleseed and brown sugar crumble with your choice of vanilla custard, whipped cream or vanilla ice cream. Enjoy!