

# Mother's Day

Celebrate the women in your life this Mother's Day with this delicious and easy apple crumble - with a twist!

Wattleseed is a unique and versatile native ingredient that has been used by Indigenous Australians in recipes for thousands of years.

It adds a savoury, nutty flavour that pairs perfectly with the sweet apple and tart cherry flavours. It's also a great source of protein, carbohydrates, potassium, iron and zinc, making this dessert a guilt free treat.



## Apple, Cherry, Wattleseed and Brown Sugar Crumble

Serves 4

### INGREDIENTS

- 600g Tinned Apple Slices - drain
- 325g Tinned Pitted Black Cherries - drain
- 5ml Vanilla Essence
- 70g Icing Sugar - sieve
- 200g Plain Flour - sieve
- 115g Unsalted Butter - cut into a 1cm dice and warm to room temperature
- 130g 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 1 cm 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!

