FRIDGE HARVEST CRUMBLE

A quick and easy recipe to use up ripe fruit.
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DID YOU KNOW

Nearly half the food we throw away could have been eaten. That costs the average Kiwi family over $560 per year.

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FRIDGE HARVEST CRUMBLE

Serves 6

**PREP 10 MIN** **COOK 40 MIN**

**Suggested ingredients**
- ½ cup all-purpose flour
- ¼ cup oats
- ¼ cup brown sugar
- ¼ tsp salt
- ½ cup nuts (sliced almonds, pecans, walnuts)
- 110g butter, cut into small pieces

**Optional toppings**
- shredded coconut, nutmeg, cinnamon

**Serve with**
- vanilla ice cream or yoghurt

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**Check your fridge for leftover seasonal fruits like berries, stone fruits, apples and pears.**

**Preheat oven to 200°C.**

**Pulse flour, oats, sugar, nuts, and salt in a food processor until nuts are chopped. Add butter and pulse until mixture begins to clump.**

**Grease a 24cm oven proof dish. Spread fruit evenly on the bottom and sprinkle the crumble on top.**

**Bake crumble in the middle of oven until fruit is tender and topping is golden brown, 25 to 30 minutes.**

**Sprinkle with optional toppings.**