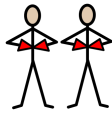




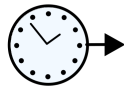
Pear



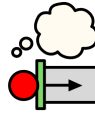
Crumble



we



will



be

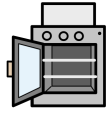
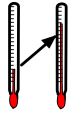
preparing



the pears.

Firsty

1



1. Preheat the oven to 190C/375F/Gas 5.

5

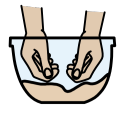
2



+



+



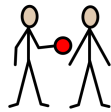
2. Place the flour and 50g/2oz butter in a bowl and rub



together



with



your

fingertips until the



mixture

is like



breadcrumbs.

3



3. Stir in the ground



cinnamon

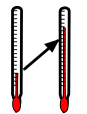
+



and demerara

sugar.

4



4. Heat

the remaining

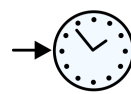


butter



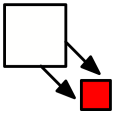
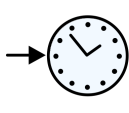
in a lidded





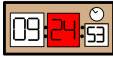





frying pan









until

foaming, then  the  pears. Reduce  the heat  until the

 mixture is  simmering,  cover and  cook for 3-4  minutes, or

 until the  pears are  soft.

5  Spoon the  pear  mixture  into an ovenproof  dish and 

 sprinkle  over the  crumble. Bake  for 15 minutes. 