

## Raspberry, Pear and Dark Chocolate Crumble

**Serves:** 4

**Prep time:** 10 minutes

**Cook time:** 20-25 minutes

 ½ serve per portion

### Ingredients

⅓ cup (40g) roughly chopped dark chocolate

½ cup (50g) rolled oats

¼ cup maple syrup

3 tablespoons (40g) margarine

3 tablespoons (40g) dark brown sugar

2 pears, peeled, halved, cored, and diced into small chunks

1 cup (115g) raspberries

### Method

**PREHEAT** oven to 180°C. Line small baking dish with baking paper.

**COMBINE** chocolate, oats and maple syrup in a small dish and set aside.

**MELT** margarine over medium heat then add the sugar and stir until it becomes golden.

**ADD** the chopped pear and cook for 5 to 10 minutes, until softened.

**TRANSFER** the pear mixture to the prepared dish. Sprinkle raspberries over the top, followed by the chocolate and oat mix.

**BAKE** for 20 to 25 minutes, until fruit is soft and the oats crisp up.



Discretionary Food

*Recipe courtesy of the Country Kitchens team*