

Autumn Fruit Crumble with Wit'am Biscuits



directions

Cut the fruit in half, remove stones and fry on half the butter with added sugar and cinnamon. When the juice is released from the fruit place the fruit in a casserole.

Tip biscuits into a blender with the rest of butter and pulse mix (to leave larger chunks). Pour the biscuit mix over the fruit. Bake for 35 minutes in 180 deg. C.

Serve with whipped cream.

ingredients

- dr Gerard icing sugar crunchy crescent cookies
- dr Gerard wit'AM muesli, plum, chocolate biscuits
- peaches, apricots, plums
- 3 tablespoons brown sugar
- teaspoon cinnamon
- 1/3 packet of butter