

[Fruit Bowl Crumble Tart Recipe](#)



A golden, flaky tart bursting with fruit and crumble — perfect for sharing at your next afternoon get-together.

Recipe supplied by Pampas and CSR.

Ingredients

2 medium apples or pears, sliced thinly

375g frozen berries

2 sheets Pampas™ Puff Pastry, thawed

175g biscuits (we used shortbread fingers)

60g butter, chopped

1/2 tsp ground cinnamon

1/2 cup (110g) CSR Caster Sugar

100g nuts, chopped coarsely (we used walnuts)

To serve, CSR Icing Sugar and double cream

Method:

1. Preheat oven to 220°C (200°C fan-forced). Line a large oven tray with baking paper. Place pastry sheets on prepared tray, overlapping by 2cm to form a long rectangle.
2. Crumble biscuits into a bowl (chop if firm). Add butter, cinnamon and sugar; rub butter and sugar together with biscuits until combined, then stir in nuts. Scatter three-quarters of the crumble mixture evenly over pastry leaving a 5cm border. Top with apples, berries and remaining crumble. Fold in long sides, then short sides, pressing down on pastry slightly to secure.
3. Bake 20 minutes or until pastry is puffed, golden and cooked through. To serve, dust with icing sugar and top with double cream.