



# Blueberry Caramilk Crumble

EASY • 35 MINS

Moreish Caramilk and sweet Capilano honey offer a new take on this classic dessert. Warm, sweet blueberries, topped with a crunchy crumble of oats, chopped pecans and Caramilk chips. You'll keep coming back for more of this comforting crumble.



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
25 mins

**SERVINGS**  
4

## Ingredients

Filling

- 500g frozen blueberries (thawed)

## Method

1. Preheat oven to 180°C.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 90g (¼ cup) Capilano Pure Honey
- 1 lemon, zest and juice
- 1 tablespoon plain flour

#### Crumble

- 50g (¼ cup) brown sugar
- 80g (¾ cup) rolled oats
- 50g (½ cup) plain flour
- 125g (1 cup) chopped pecans
- 1 tsp cinnamon
- 90g (½ cup) Caramilk baking chips
- 100g butter
- 2 tbsps Capilano Pure Honey

Used in this recipe



#### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch  
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

2. Place blueberries, honey, lemon zest and juice in a bowl. Mix until combined.
3. Sprinkle flour over the blueberry mixture and mix.
4. Place the blueberry mixture into an ovenproof dish, and set aside while preparing the crumble mixture.
5. Add brown sugar, rolled oats, flour, chopped pecans, cinnamon, and Caramilk chips into a bowl, mixing until combined.
6. In a small saucepan (or in the microwave) melt butter and honey over a low heat.
7. Pour butter mixture into the bowl with dry ingredients and mix together.
8. Scatter the crumble mixture over the blueberries.
9. Bake in the oven for 25 minutes, or until the blueberries are bubbling and the crumble is golden.
10. Serve with vanilla ice cream, custard, or whipped cream.

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