**Pear and Mulberry Crumble**

**Equipment:**
- Mixing bowls
- Cup measures
- Scales
- Ovenproof Dish

**Ingredients:**
- 1 cup self raising flour
- ¾ cup brown sugar
- ¼ cup desiccated coconut
- 100 grams butter, chilled
- 1 cup mulberries
- Pears, diced
- Cooking spray

**What to do:**

Preheat oven to 200° C.

Combine flour, brown sugar, coconut in a mixing bowl.

Use you fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.

Toss the mulberries and pears together gently in a mixing bowl.

Lightly spray the ovenproof dish with cooking spray. Spoon the pear and mulberry mixture into the greased oven dish.

Sprinkle the topping over the pear and berry mixture.

Bake in the oven for 20 minutes or until the topping is golden brown.

Serve in individual bowls with ice-cream, cream or yoghurt.