



EPS504256

Colours:  
cmyk process

Finish: Matt  
varnish on  
uncoated board



**NOTE!**

Imported linked file: **Shadow.psd** needs to be transparent over placed illustrations and is currently set to > Transparency > Multiply

**PLANT SWAP**  
Swap milk for a plant-based alternative.

**TOP TIP**  
Elevate your crumble with a handful of oats or seeds sprinkled over the top before baking.

**UK** Doves Farm Foods Ltd,  
Salisbury Road, Hungerford, RG17 0RF, UK  
**EU** G-Free Alimentare Srl,  
Via Giuseppina 124, 26048 Sospiro, Cremona, IT

**f** **i** **u** @FreeeFoods  
freee-foods.co.uk

Nutrition	
Typical values	Per 100g as sold
Energy	1764kJ 418kcal
Fat	11g
of which saturates	6.3g
Carbohydrate	76g
of which sugars	26g
Fibre	0.8g
Protein	4.4g
Salt	0.27g

225g e

**RECYCLE WITH BAGS AT LARGE SUPERMARKET**

**Recycle** Don't recycle at home

GB-173-120  
CUK-G-017

**K LBD**  
PARVE



V1

Best before:

5 011766 010856 >

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The best thing about making a crumble for dessert is being able to use all kinds of different seasonal fruits like apples and blackberries, plums or pears. Once you've chosen your fruit filling, our gluten free crumble mix is quick to make by simply adding milk. I love pouring fresh cream over mine or you can try a dollop of warm custard or a scoop of ice cream.

Clare  
FOUNDER, FREEE



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