



Apple and Rhubarb Crumble (Serves 12)

Ingredients:

- 6 sticks of rhubarb
- 10 Granny Smith apples
- 1 cup of caster sugar
- 1 cup of brown sugar for the crumble
- 2 cups of plain flour
- 1 cup butter

Method:

1. Heat the oven to 180°C
2. Wash and finely chop 6 large sticks of rhubarb and add to saucepan
3. Peel Granny Smith apples and slice them finely, add them to the rhubarb
4. Add caster sugar and orange juice, place on the stove and bring to the boil - stirring occasionally
5. Allow the mixture to simmer for 10 minutes
6. Drain the fruit with a colander
7. Mix plain flour and brown sugar together
8. Rub butter into flour mixture
9. Spread drained fruit into a baking dish and cover with lightly crumbled topping mixture
10. Make sure the topping is evenly spread over the fruit
11. Place in the oven and bake for 30 minutes or until the topping is golden
12. Serve with cream and ice cream