

# Apple and Rhubarb Crumble

**Season:** Autumn

**Type:** Dessert

**Serves:** 32 tastings

**From the garden:** Rhubarb, apple & pear

**Class focus:** Cleaning and chopping rhubarb



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Small mixing bowl x 1 Glass bowl x 1 (for melting butter) Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Eating spoon x 5 (for serving)	4 rhubarb stalks (finely chopped) 3 apples (skin-on, cored, cubed – 1cm) 1 pear (skin-on, cored, cubed – 1cm) 3 tablespoons corn flour ¼ cup sugar 1 teaspoon mixed spice  <i>Topping:</i> 2 ¼ cups plain flour 1 ½ cups rolled oats ½ cup brown sugar 250g butter (melted using microwave)

## What to do:

1. Heat oven to 180C.
2. Wash all the fruits and rhubarb stalks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine the first 6 ingredients in a large mixing bowl.
5. Combine all the ingredients for the topping in a small mixing bowl.
6. Pour the fruit mixture into the lined deep baking tray.
7. Pour the topping mixture over the fruits and spread evenly.
8. Bake in the oven for 20 minutes or until golden brown.
9. Divide the crumble into 5 portions and serve into 5 serving plates with a spoon in each.

### For vegan or dairy intolerance option:

Use Nuttelex.

### For gluten free option:

Use 3 ¼ cups gluten free plain flour and make the crumble without rolled oats.