

Apple and Rhubarb Crumble

Equipment: Oven proof dish Large bowl Scales Knife Measuring cup	Ingredients: 300g (1 cup) plain flour 200g (1/2 cup, firmly packed) brown sugar 200g chilled butter, chopped 100g (1/2 cup) rolled oats 1kg cooked apple 300 g cooked rhubarb
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What to do:

1. Preheat oven to 180°C. Combine the flour, sugar, butter and oats in a bowl.
2. Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.
3. Spoon the mixed apple and rhubarb into an ovenproof dish (one large dish per table in the kitchen classroom). Sprinkle the oats mixture over the top. Do not pat down the oats mixture. Bake in oven for 20-25 minutes or until golden. Spoon the apple and rhubarb crumble into serving bowls.