

Apple and Rhubarb Crumble

Ingredients:

- 10 rhubarb sticks
- 4tbsp water
- 110g butter, softened
- 110g Demerara sugar
- 200g flour
- 3 cooking apples



Method:

1. Preheat the oven at 180c
2. Cut the rhubarb and apple into chunk and add into a saucepan with the water and boil until softened.
3. once cooked put into an oven proof dish.
4. Add butter, flour and sugar into a mixing bowl and rub together to form crumbles.
5. Sprinkle crumble mixture over the cooked rhubarb and apple.
6. Bake in the oven for 30-40 minutes or until crumble is golden brown.
7. Remove and allow to cool before serving.
(Add cinnamon to the crumble mixture for extra flavour)