

Apple and Rhubarb Crumble

Season: Winter

Type: Dessert

Serves: 28 tastings

From the garden: Rhubarb

Class focus: Cleaning and chopping rhubarb



Equipment:	Ingredients:
Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Baking paper Red baking dish x 5 Eating spoon x 5 (for serving)	5 rhubarb stalks (finely chopped) 1 large can of apple 3 tablespoons corn flour ½ cup sugar 1 teaspoon mixed spice <i>Topping:</i> 2 ¼ cups plain flour 1 ½ cups rolled oats 1 cup brown sugar 250g butter (melted using microwave)

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Line 5 red baking dishes with baking paper.
4. Combine the first 5 ingredients in a large mixing bowl.
5. Combine all the ingredients for the topping in a small mixing bowl.
6. Divide the fruit mixture equally into 5 red baking dishes and top with topping.
7. Bake in the oven for 15 minutes or until golden brown.
8. Serve in the baking dish with a spoon in each.