

Apple & Rhubarb Crumble

Serves 6



Ingredients

- 1kg Bramley Apples, stewed
- 2 tins Rhubarb, preferably in juice*
- 60g Light Muscovado sugar or Honey
- 2 tsp Ground Ginger

Crumble Topping

- 200g Wholemeal flour
- 50g Rolled oats
- 1 tsp Baking powder
- 90g Butter
- 150g Light Muscovado Sugar
- 2 tsp Ground Cinnamon

*Do use fresh rhubarb if it is available and in season, stew with the apple.

Method

Turn the oven on and set it at 180C.

Get a ceramic baking dish out ready to put the crumble into.

Stew the apples, peel and chop them into pieces, put them in a pan with a little water and simmer gently until they break down into a puree. Add the rhubarb, ginger and sugar to the stewed apples and give it all a mix.

Make the topping: Put the flour and baking powder into a bowl and rub into the butter with your fingertips until it all looks like fine breadcrumbs. Stir in the sugar, oats and cinnamon.

Put the stewed fruit into the baking dish and smooth it out. Sprinkle the topping over the top of the fruit, don't press it down.

Put it into the oven for 30/40 mins or until the fruit is bubbling and the crumble topping is golden brown.

You can serve with is double cream or our family favourite... lashings of custard!

Short of time? Bags of frozen fruit work brilliantly, empty them into the baking dish and sprinkle the sugar/honey and cinnamon over the top. No stewing required.

**TWO
TEASPOONS**
COOKERY

