

RHUBARB AND APPLE CRUMBLE. (SERVES 6)

WHAT YOU NEED FOR THE FRUIT BASE: (INGREDIENTS)

4 CUPS RHUBARB. (ABOUT 500gm)

1 CUP SUGAR

45 MLs. WATER

ORANGE PEEL AND JUICE

BUTTER - 1 TEASPOONFUL.

NOTE: YOU MAY NEED CORNFLOUR TO THICKEN THE FRUIT IF IT'S TOO RUNNY WHEN SOFTENED. IF SO, MIX 2 TEASPOONS FUL WITH A LITTLE WATER, ADD TO THE FRUIT SLOWLY AND STIR ALL THE TIME.

WHAT YOU NEED FOR THE CRUMBLE:

$\frac{3}{4}$ CUP FLOUR OR $\frac{1}{2}$ CUP FLOUR PLUS $\frac{1}{4}$ CUP OATS

$\frac{1}{4}$ CUP BUTTER OR MARGARINE.

$\frac{1}{4}$ CUP SUGAR.

WHAT TO DO (METHOD): (RHUBARB)

- ① Grease an oven proof dish
- ② Cut the ends off the Rhubarb so you have a neat stalk.
- ③ Cut the stalks into 5cm lengths.
- ④ Using a potato peeler, peel 3 thin strips of peel from the orange
- ⑤ Cut the end from the orange and squeeze some juice into a cup. About 10 ml.
- ⑥ Measure out the sugar and water.
- ⑦ Put all the ingredients into a saucepan, & put this over a low heat on the stove to gently soften. The fruit should be soft but not squashy or pulpy.
- ⑧ When soft, take out the orange peel and add the butter. Stir to melt and mix it in. (The butter helps stop the Rhubarb being too sharp in taste.)
- ⑨ Put the fruit into the greased dish.

CRUMBLE: (NOTE PREHEAT YOUR OVEN TEMP 200°C/400°F/GAS 6!)

- ① Sieve the flour into a bowl. (Add the oats if used)
 - ② Rub the butter into the flour, using the pads of your finger tips, until it looks like rough bread crumbs.
 - ③ Mix in the sugar.
 - ④ Sprinkle this crumble onto the fruit, try to make sure it lies around the edges of the dish as well as the middle.
 - ⑤ Put the dish into the oven and bake for 15-20 minutes until it is brown and crispy.
- Serve with ice cream, cream or custard.

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