

Apple & Rhubarb Crumble

2 Apples, peeled, cores & cut into big chunks
4 Sticks rhubarb, washed & cut into large chunks
1 tbsp Water
2 - 3 tbsp Caster sugar
Whipped cream or vanilla ice cream to serve

For the crumble
150g (5oz) Plain flour
1 tsp Ground cinnamon (optional)
75g (3oz) Butter, chilled & cubed
25g (1oz) Porridge oats
75g (3oz) Soft light brown sugar



1 Pre heat the oven to 180 oc (350 of), Gas mark 4

2 Place the apples, rhubarb, water & sugar into a saucepan set over a gentle heat and cook, stirring every minute or so to prevent it sticking, for approximately 10 minutes or until the apples & rhubarb become a soft pulp. Taste and add more sugar if necessary. Transfer into the pie dish or six ramekins and allow to cool slightly.

3 Next, make the crumble. Place the flour and cinnamon (if using) in a large bowl, add the butter and, using your fingertips, rub it in until the mixture resembles very coarse breadcrumbs. (Don't rub in too much or the crumble will not be crunchy.) Add the oats and sugar and mix to combine.

4 Sprinkle this crumble mixture over the slightly cooled apple & rhubarb and bake for 15 minutes for small crumbles or 30 - 45 minutes for a large one until cooked and golden. Serve warm with whipped cream or vanilla ice cream.