

Apple and Rhubarb Crumble

Season:

Autumn

Serves:

12 tastes

Fresh from the garden:

Rhubarb

Equipment: Chopping boards Cook's knives Vegetable peeler Apple slicer Zester or small grater Citrus juicer Medium saucepan 1.5 litre capacity baking dish Medium mixing bowl Measuring cups and spoons Wooden spoon	Ingredients: Filling 5 large Granny Smith apples 1/2 bunch rhubarb (250g) Zest of 1/2 an orange 2 tablespoons orange juice 2 tablespoons sugar Crumble Topping 2/3 cup brown sugar 2 tsp baking powder 1 cup plain flour 1 tsp ground ginger 1/2 teaspoon cinnamon 125g butter 1/3 cup rolled oats 2 tablespoons of desiccated coconut
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What to do:

1. Peel, core and chop apple into chunks. Chop rhubarb into 3 cm chunks. Put into medium saucepan.
2. Zest orange and add to the saucepan. Juice half the orange and add 2 tablespoons of juice to the saucepan along with 2 tablespoons of sugar. Put lid on and cook over a medium heat for about 10 minutes, until tender.
3. Preheat the oven to 190°C, eco fan setting.
4. While the fruit is cooking, prepare the topping.
5. Combine sugar, baking powder, flour, cinnamon and ginger in the mixing bowl.
6. Cut butter into the small pieces and add to the dry ingredients. Rub and squeeze with your fingers until the mixture forms into pea sized pieces.
7. Add oats and coconut and mix until well combined.
8. Place fruit in the base of a buttered baking dish.
9. Top with the crumble mixture and bake for around 30 minutes, until the topping is golden and bubbling at the edges.