

Rhubarb and Apple Crumble

Workstation:

Equipment

Chopping board
Non slip mat
knife
peeler
Measuring cups
Large bowl
Sieve
Baking dish
Foil

Ingredients

10 rhubarb stalks, trimmed and chopped
3 granny smith apples, peeled, cored and cut into eighths
 $\frac{1}{2}$ cup raw sugar
 $\frac{2}{3}$ cup self raising flour
 $1 \frac{1}{2}$ cup plain flour
150 grams, nuttalex
1 cup rolled oats
1 cup brown sugar
2 tablespoons of water

Method

1. **Preheat** oven to 180°C
2. **Grease** a baking dish
3. **Peel, core** and **cut** apples
4. **Trim** and **cut** rhubarb
5. **Combine** rhubarb, apple, raw sugar and 2 tablespoon of cold water in prepared dish
6. **Cover** with foil
7. **Bake** for 20-25 minutes or until fruit is tender
8. While the fruit is cooking, **sift** plain flour and self raising flour
9. **Using** fingertips, **rub** nuttalex into flour mixture until mixture resembles breadcrumbs
10. **Stir** in oats and brown sugar
11. **Remove** and **discard** foil from fruit
12. **Sprinkle** with crumble mixture
13. **Bake** for a further 20-25 minutes or crumble is golden brown