

Apple & Rhubarb Crumble

Ingredients

Crumble

- 1/2 cup plain flour
- 90 grams cold butter, chopped
- 1/2 cup brown sugar
- 1/4 cup shredded coconut
- 1/4 cup rolled oats
- 1/2 teaspoon ground cinnamon

Filling

- 5 apples, peeled, cored, cut into chunks
- 1/4 cup water
- 1/2 bunch rhubarb, leaves removed, trimmed, washed, roughly chopped
- 1/3 cup caster sugar

Method:

- Preheat oven to 180°C
- In a medium saucepan, combine apple and water. Bring to boil on high. Reduce heat to medium. Simmer, covered, 4-5 minutes, until almost tender.
- Add rhubarb and sugar. Simmer, stirring, 2-3 minutes, or until rhubarb is just tender. Drain excess liquid. Line muffin tins with paper patty pans. Spoon mixture into them.
- To make crumble: Sift flour into a medium bowl. Rub in butter using fingertips until mixture resembles breadcrumbs. Stir remaining crumble ingredients through. Sprinkle evenly over fruit.
- Bake 15-20 minutes, until golden and bubbly