

Rhubarb and Apple Crumble

NOTE: I have adjusted some topping quantities, so please use those provided in the recipe not on the video.

Ingredients

- 3 granny smith apples
- 1 bunch rhubarb (425g)
- 4 Tbsp caster sugar
- 1 Tbsp lemon juice

Crumble Topping

- $\frac{3}{4}$ cup self-raising flour
- 1 cup rolled oats
- $\frac{1}{2}$ cup brown sugar
- 100g chilled butter
- 2 tsp cinnamon

What to do:

- 1) Preheat oven to 180c
- 2) Wash rhubarb. Shake off excess water. Remove leaves and trim the ends off each stalk and discard. Chop rhubarb into 3 cm pieces
- 3) Peel the apples, chop into quarters. Remove the core and cut into thin slices
- 4) Place the rhubarb, apple, sugar and lemon juice into a big bowl and mix together. Transfer rhubarb mixture to a baking dish
- 5) To make the crumble topping add the flour and rolled oats to a clean bowl and mix together
- 6) Chop the butter into cubes
- 7) Add the butter to the flour mixture and using your fingertips, rub the butter into the flour until the mixture looks like bread crumbs. Add the sugar and cinnamon and stir to combine
- 8) Spread the crumble mixture evenly over the top of the rhubarb and apple. Bake in the oven for 45 minutes or until the rhubarb and apple are soft and the top is golden
- 9) Serve and enjoy

NOTE: *To make this gluten free substitute the self-raising flour with gluten free self-raising flour, and the oats with gluten free oats, gluten free muesli or puffed rice. To make this dairy free use a dairy free butter/spread, but make sure it is chilled and firm before adding to the crumble*



Bonus Maths Challenge

In the garden there are two rectangle garden beds. They are identical in size. We have a length of fencing to put around both garden beds. The fence will be 1 metre out from the edge of the beds. How long does the fence need to be?

