

# We are ready.....

## Apple and Rhubarb Crumble



### Suggested portion

### Size for recipe

1-2 years - 50g

3-4 years - 70g

### Ingredients - Serves 5

|                                    |                      |
|------------------------------------|----------------------|
| solid apple pack) peeled and cored | 200g (1 large)       |
| Fresh rhubarb                      | 200g (2 stalks)      |
| Caster sugar                       | 20g (1 tablespoon)   |
| Soft margarine                     | 50g                  |
| Plain flour                        | 80g (4 tablespoons)  |
| Wholemeal flour                    | 30g (1½ tablespoons) |
| Dark brown sugar                   | 50g (2½ tablespoons) |
| Oats, rolled                       | 20g                  |

### Method

1. Preheat the oven to 190°C/375°F/gas mark 5.
2. Chop the apples into 2cm slices and rhubarb into 4cm lengths and lay on the bottom of an ovenproof dish. Sprinkle with the caster sugar.
3. Prepare the crumble mixture: gently rub the margarine into the flour and brown sugar, then add the oats.
4. Sprinkle the mixture over the fruit and level ensuring all the fruit is covered.
5. Bake in the oven for 35 minutes.