



Rhubarb Crumble

Serves 6

Ingredients:

- 600g rhubarb, sliced
- 1 orange, juiced
- 1tbsp sugar
- 1tsp cinnamon
- 100g plain flour
- 75g oats
- 50g caster sugar
- 75g butter

Method:

1. Preheat the oven to 200°C
2. Sieve the flour into a bowl
3. Rub the butter into the flour until it looks like breadcrumbs
4. Stir in sugar and oats
5. Slice the washed rhubarb into 2cm chunks
6. Put in the baking dish and toss with the sugar and orange juice
7. Cover with the crumble mixture
8. Bake in the oven for 20-30 minutes, until golden brown

