



Slow Cooker Apple and Rhubarb Crumble

Serves 6

Ingredients:

- 350g apples, chopped
- 350g rhubarb, chopped
- 1 orange, juiced
- 1tbsp sugar
- 100g plain flour
- 75g oats
- 50g caster sugar
- 75g spread or butter

Method:

1. Sieve the flour into a bowl
2. Rub the spread into the flour until it looks like breadcrumbs
3. Stir in sugar and oats
4. Peel and chop the apples
5. Slice the rhubarb into 2cm chunks
6. Put in the slow cooker and toss with the sugar and orange juice
7. Cover with the crumble mixture
8. Cook on low setting for 3 hours
9. Remove the lid and cook uncovered for another hour

