

## Apple and rhubarb crumble

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 1 bunch (425g) rhubarb, cut into 2cm pieces</li><li>• 3 Granny Smith apples, peeled, cored and sliced</li><li>• 2 tablespoons caster sugar</li><li>• Finely grated rind and juice of 1 orange</li><li>• 1 cup (90g) rolled oats</li><li>• 1/2 cup (75g) plain flour</li><li>• 1/3 cup (25g) shredded coconut</li><li>• 1/4 cup (55g) brown sugar</li><li>• 80g butter, softened</li></ul>	<p><b>Equipment</b></p> <p>Mixing bowl Wooden spoon Baking dish Measuring cups Measuring spoons Juicer Grater</p>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheat the oven to 180C</li><li>2. Measure out all your ingredients and set aside .</li><li>3. Put rhubarb, apple, sugar, orange rind and juice into a rectangular ovenproof dish (26cm x 16cm). Stir until well-combined. Bake in the oven for 20 minutes or so whilst you prepare the crumble.</li><li>4. Combine the oats, flour, coconut and brown sugar in a medium bowl. Add the butter and use your fingertips to rub the butter into the mixture until it resembles coarse breadcrumbs.</li><li>5. Spoon over the apple and rhubarb mixture.</li><li>6. Bake for 20-25 minutes or until crumble is golden brown. Serve immediately with cream or custard. <b>We will make custard today</b></li></ol>	