

# Rhubarb & Apple Crumble

**Season:** Winter

**Type:** Dessert

**Difficulty:** Medium

**Serves:** 30-40 serves

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Knife</li> <li>• Chopping Board</li> <li>• Large Saucepan</li> <li>• Wooden Spoons</li> <li>• Small Saucepan</li> <li>• Measuring cup, tablespoons and teaspoons</li> <li>• 1 or 2 large baking dishes</li> </ul>	<ul style="list-style-type: none"> <li>• 2Kg Apples</li> <li>• 5 Cups Chopped Rhubarb (about 8 sticks)</li> <li>• 2 tablespoons Butter</li> <li>• 1 cup Apple juice</li> <li>• 1 tablespoon white sugar</li> <li>• 4 cups rolled Oats</li> <li>• 2 cups plain flour</li> <li>• 1 1/2 cups dark brown sugar</li> <li>• 4 teaspoons ground nutmeg (use whole nutmeg)</li> <li>• 3 teaspoons ground cinnamon</li> <li>• 2 teaspoons vanilla essence</li> <li>• 150g butter</li> </ul>

## Filling

- Peel, core and roughly chop apples (into about 2cm chunks)
- Wash and chop Rhubarb into 2cm slices
- Get a large saucepan, and add 2 tablespoons of butter on a medium heat, when hot add the apple and cook for about a minute, then add the tablespoon of white sugar and a cup of Apple juice and bring to a simmer for a few minutes until the Apples start to soften.
- Add the Rhubarb to the pan and turn off before it starts to disintegrate. Pour this into a large baking dish (or two).

## Crumble

- Combine the oats, flour, brown sugar, microplaned or grated nutmeg and ground cinnamon. Melt the 150g of butter in a small saucepan until just melted and add the vanilla essence.
- Pour the butter and vanilla over the dry ingredients and mix quickly until crumbly, then Sprinkle evenly over the filling.
- Place in the oven at 200C for 25-30 minutes until golden brown on top and bubbling at the edges.

## **Notes**

Some people preferred less cinnamon and nutmeg – if so maybe use 2 teaspoons of each instead.