

# Apple and Rhubarb Crumble

St John's Recipe  
Kitchen Garden recipe



## Ingredients

- 500 g rhubarb (cut into pieces,peeled,topped and tailed)**make sure there is no leaves**
- 1/2 cup brown sugar
- 50 g butter (diced)
- 1 tbsp lemon juice
- 3 seasonal apples (cored,peeled,thinly sliced)

### TOPPING

- 1 cup rolled oats
- 1/2 cup brown sugar
- 100 g butter (slightly soft)
- Juice of half a lemon

## **Steps :**

- 1. Place rhubarb pieces into a baking dish, sprinkle over sugar, butter( 50 grams) and lemon juice, stir to combine then place in the oven and cook for 20 minutes.**
- 2. Mix oats , soft butter and cup of brown sugar together with fingers to make a crumble**
- 3. Take softened rhubarb out of the oven**
- 4. Stir in the apple pieces**
- 5. Add crumble mix on top**
- 6. Cook for 15 minutes or until brown on top**
- 7. Take out and serve with cream**