

Rhubarb & strawberry brown sugar Crumble



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Preparation 20 mins | Cooking 25 minutes | Serves 4-6

This sweet, hot crumble is delicious served with ice-cream or custard.

1 bunch rhubarb, trimmed and cut into 1cm slices
250g large strawberries, hulled and sliced lengthways
2 tbs caster sugar

Crumble topping:

½ cup plain flour
75g butter, chopped
⅓ cup brown sugar

**discard rhubarb leaves, about 400 g trimmed rhubarb is required*

STEP 1 Preheat oven to 180°C/160°C fan-forced. Grease a 4-cup shallow ovenproof dish. Combine rhubarb, strawberries and caster sugar in the dish.

STEP 2 To make crumble topping, place flour in a medium bowl. Add butter. Using your fingertips, rub in butter until well combined. Mix in brown sugar. Sprinkle crumble over fruit mixture. Bake for 25-30 minutes or until crumble is crisp and fruit is very tender.

Good for you... RHUBARB

A good source of dietary fibre which helps keep the intestine healthy. Provides potassium which takes part in many biochemical reactions in the body. Provides some vitamin C, a vitamin that assists the absorption of iron.

