

# Strawberry & rhubarb crumbles



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

Butter or margarine, for greasing  
1 bunch rhubarb\*, trimmed  
250g strawberries, hulled and halved  
1½ tbs caster sugar  
½ cup plain flour  
¼ cup brown sugar  
50g butter, chopped  
Greek-style yoghurt, custard or ice-cream, to serve

\* You'll need out 400g of trimmed rhubarb stems

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Grease 4 teacups or 4 x 1 cup ovenproof ramekins with butter and place on a baking tray lined with baking paper.

**STEP 2** Wash rhubarb well in cold water. Cut into ½cm-thick slices and place in a bowl. Add strawberries and caster sugar. Toss to combine. Place fruit in prepared cups or ramekins.

**STEP 3** To make crumble, combine flour and brown sugar in a bowl. Rub in butter until coarse crumbs form. Sprinkle crumble over fruit. Bake for 20-25 minutes until fruit is tender and crumble is golden. Serve with Greek yoghurt, custard or ice-cream.

### Good for you... **STRAWBERRIES**

A great source of vitamin C. One of the functions of vitamin C is to help the body defend itself against infections.

