



Stewed Rhubarb & Apple With Crumble Topping

What to collect

Ingredients	Equipment
8 Granny Smith apples, peeled and cut into small cubes (2cm)	chopping board
4 sticks of rhubarb, cut into 2cm pieces	knife
2 tablespoons sugar	saucepan
Greek Yoghurt	wooden spoon
	peeler
Crumble Topping:	metric measuring cups/spoons
90g unsalted butter	baking tray
½ cup self raising flour	
½ cup brown sugar	
½ cup rolled oats	
½ cup shredded coconut	
½ cup seeds	

What to do

1. Place apples, rhubarb & sugar with a 1/4 cup of water into a saucepan.
2. Bring to the boil and then simmer for about 10 minutes, until apples/rhubarb are tender. Set aside and let it cool.
3. To make crumble:
4. Preheat oven to 180C. Dice the butter and place in a bowl, add the self raising flour. Using your finger tips rub the butter and flour together.
5. Add sugar, coconut, oats and seeds. Mix all ingredients together with a spoon. Spread crumble mixture onto a tray and bake in the oven for 10-15 minutes or until golden.
6. To serve, place a large spoonful of yoghurt on the bottom of a

glass, followed by a tablespoon of fruit and sprinkle of crumble on top.