

Rhubarb and pear crumble



Serves 6.

Ingredients

- 3 pears
- 4 stalks rhubarb
- 1 tbsp caster sugar
- 1 tbsp water
- Ice cream or custard, to serve (optional)

For crumble topping

- ½ cup soft brown sugar
- ¾ cup plain flour
- ½ cup rolled oats
- ½ tsp ground cinnamon
- 100g butter

Equipment Needed

- Medium saucepan
- Wooden spoon
- Chopping board and non-slip mat
- Knife
- Veggie peeler
- Scales, measuring cups and spoons
- Medium mixing bowl
- Baking dish

Notes

You can substitute the pears or rhubarb with apple.

Method

- Preheat oven to 180 deg.
- Peel pears and cut into chunks, removing the core.
- Wash rhubarb and discard leaves (rhubarb leaves are toxic). Chop stalks into 1-2cm pieces.
- Place the pears and water in the saucepan and simmer over medium heat for 5 minutes or until pears start to soften.
- Add rhubarb and sugar. Cook for 2-3 mins or until rhubarb is just tender.
- Allow to cool slightly, then transfer fruit mixture to baking dish.

For crumble topping:

- Melt the butter.
- Place brown sugar, flour, oats, and cinnamon into the mixing bowl and stir to combine.
- Pour melted butter into the topping mixture and stir until just combined.
- Spoon topping mixture on top of fruit in baking dish.
- Bake for 15-20 mins or until golden and bubbly.
- Serve warm with ice cream, custard or cream (optional).

Don't forget to clean up! ☺

