Apple & rhubarb crumble

Equipment

- Apple corer
- Peeler
- Chopping board
- Measuring spoons
- Measuring cup
- Scales
- Cooks knife
- Serving spoon
- Baking dish
- Medium saucepan
Ingredients

- 500g (about 3 large) granny smith apples, peeled, cored, cut into thin wedges
- 1 bunch rhubarb (about 450g), trimmed, washed, cut into 4cm lengths
- 2 tablespoons caster sugar
- 1 cinnamon stick
- Icing sugar, to dust

Crumble

- 2 tablespoons plain flour
- 60g margarine
- 90g All-Bran
- 50g (1/2 cup) rolled oats
- 55g (1/4 cup) firmly packed brown sugar
- 1/2 teaspoon ground ginger

1. Step 1

Preheat the oven to 180°C or 160°C fan forced. Lightly grease a 1.5L (6 cup) capacity oven proof baking dish.

2. Step 2

To make the filling, place the apples, rhubarb, 80ml (1/3 cup) water, sugar and cinnamon in a medium size saucepan over a medium heat. Simmer, covered, for 8-10 minutes, or until apples and rhubarb are just tender. Remove and discard cinnamon stick.

3. Step 3

Meanwhile, place the flour, margarine, All-Bran, oats, sugar and ginger in a large bowl. Use your fingers to rub in the margarine until well combined and large crumbs form.

4. Step 4

Spoon the fruit into the prepared dish, sprinkle the topping evenly over the fruit. Bake for 20 minutes or until golden and bubbling. Serve dusted with icing sugar.