

Apple, Rhubarb and Peach Crumble



Ingredients for fruit filling:

- 4 apples
- 1 peach
- 2 sticks of rhubarb
- 2-3 tablespoons sugar
- ¼ cup water

Method for fruit filling:

1. Remove skin from the apples and peach, and cut into 1 cm chunks.
2. Wash the rhubarb, cut the ends off and strip the stringy ribs, then cut into 1 cm chunks.
3. Place the apples, water and sugar in a medium sized saucepan.
4. Cook on a low-medium heat, while stirring for 1 minute.
5. Add the rhubarb and cook for another minute.
6. Add the peach and gently stir for 20 seconds, then allow fruit to cool.

Ingredients for crumble:

- ½ cup plain flour
- ½ cup brown sugar
- 100gms butter
- ¼ cup oats

Method for crumble:

1. Cut the butter into small ½ cm chunks and place in a medium sized bowl.
2. Add the oats, brown sugar and flour.
3. Wash and dry hands thoroughly.
4. Gently mix the ingredients with your fingertips until the mixture is like crumbs.

Assemble the crumble:

1. Spray the foil container with cooking spray.
2. Place the fruit in the tray.
3. Gently sprinkle the crumble on top.
4. Place the lid on the container and press the alfoil sides over the lid.
5. Cook for 25min at 180oC