

**Season:** Autumn/Winter  
**From the garden:** Rhubarb  
**Type:** Dessert  
**Difficulty:** Easy  
**Serves:** 10-12 adults as a dessert/30 tastes  
**Source:** Adapted from Stephanie Alexander, *The Cook's Companion*

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## Equipment

- Medium saucepan with lid
- Chopping board x 3
- Kitchen knife x 3
- Peelers x 4
- Wooden spoon
- Large mixing bowl
- Measuring cups and spoons
- Scales
- Large ovenproof dish or 2 medium dishes
- Serving spoon

## Ingredients

- 15-20 stalks rhubarb
- 6 large apples
- 100g castor sugar
- 4 Tbsp water

### For the crumble:

- 200g brown sugar
  - 2 tsp baking powder
  - 3 tsp ground ginger
  - 120g unsalted butter
  - 300g plain flour
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## How to make it

1. Pre-heat the oven to 180 degrees.
2. Peel apples. Chop each apple into quarters and remove the core and seeds. Then chop each quarter into thin slices.
3. Remove leaves from rhubarb and discard. Trim the ends of the rhubarb and then wash and gently dry with a tea-towel. Cut the rhubarb stalks into 3 cm lengths.
4. Put the apple and rhubarb slices into the saucepan with the water and castor sugar and place the lid on top. Stand the saucepan over medium heat for 5 minutes. Lift the lid and stir. Keep on heat until rhubarb and apple have softened, and the water has evaporated. When the rhubarb is like a purée and the apple is soft, remove from heat.
5. Meanwhile, start the crumble topping. Measure and mix the sugar, baking powder and ground ginger together in a small bowl.
6. Measure the flour and sift into a large mixing bowl. Chop the butter roughly into small cubes. Add to the flour and using your fingers rub butter into flour to form pea sized pieces.
7. Add the sugar mixture to the flour mixture and combine.
8. Spoon the apple and rhubarb mixture into the ovenproof dishes. Sprinkle the crumble topping over the top of the fruit.
9. Bake in the oven for approximately 15-20 minutes until the crumble topping is golden brown and bubbling at the edges.
10. Allow to cool slightly and serve while still warm.

### Notes:

- This crumble topping is versatile and can be used with any combination of stewed fruit including apple, pear, feijoa, plum, apricot, peach, berries or rhubarb.
- For extra decadence serve the warm crumble with ice cream, whipped cream or yoghurt.

### Skills:

- Peeling, chopping, measuring