

Apple & Rhubarb with Anzac Biscuit Crumble



Ingredients

- 1 Kg Apples
- Half a bunch of Rhubarb
- 1/4 Cup Castor Sugar
- 1 Cup Rolled Oats
- 1 Cup Plain Flour
- 1/2 Cup Brown Sugar
- 1 Teaspoon Ground Cinnamon
- 2 Tablespoons Golden Syrup
- 1/2 Cup Butter
- 1/4 Cup Water

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Method

1. Peel and core apples. Cut each apple into 8 pieces.
2. Preheat oven to 170 degrees Celsius.
3. Top and tail your rhubarb and cut into chunks. Add to a pot with castor sugar and water.
4. Pop your pot on the stove on a medium heat and cook until soft, make sure to stir regularly.
5. Once cooked, take off the heat and put aside to cool.
6. In a different bowl, add your flour, oats, brown sugar and cinnamon and mix together.
7. Add your butter to the mix, and rub in until it looks like a breadcrumb consistency.
8. Add golden syrup and stir.
9. Put apple and rhubarb mix into an oven proof baking dish, and top with your Anzac biscuit mixture.
10. Put in the oven, and cook until crumble turns golden brown. (check at about 35-40 minutes).
11. Once cooked, let your crumble cool and serve with cream, ice cream
12. or custard.