Apple and Rhubarb Crumble

What you will need

A big bowl   
Chopping board  
Knife  
Peeler  
Wooden spoon  
Tablespoon  
Saucepan  
Baking dish  
Hot plate and mittens

Ingredients

Flour  
Sugar  
Butter  
Rhubarb  
Apples  
Honey

Method

Preheat oven at 180 degrees

Crumble

Mix the same amounts of butter, sugar and flour in the bowl. Mix until crumbly and slightly sticky. Set aside.

Filling – Rhubarb

Chop rhubarb into bite-sized pieces and place in saucepan. Add one tablespoon of honey. Turn on heat and mix until chunks are creamy. Turn off heat and set aside.

Filling – Apple

Peel 6 apples and chop into bite-sized pieces, using no cores.

Pour rhubarb and apple into the baking dish and evenly spread around.

Get crumble topping and sprinkle evenly over the filling.

Cooking

Put dish into oven preheated at 180 degrees and bake until golden brown on top.  
While it is baking take out cooling board and mittens. Take crumble out of the oven and let it cool for 10 minutes before serving.