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.