

Rhubarb, Apple & Almond Crumble



Ingredients: (serves 2)

Fruit Base:

2 stalks of rhubarb
2 sweet apples
¼ cup of sugar
½tsp cinnamon
½tsp all spice
¼ cup of almond slivers
1tbsp of butter

1tsp of corn flour – mixed with a little water to make a paste

Crumble:

1 cup of plain flour
1/3 cup of butter
2tbsp of sugar
½tsp salt

Method:

1. Preheat oven to 160 degree C.
2. Wash and cut rhubarb into big chunks.
3. Wash and cut the apples into slightly smaller pieces than the rhubarb.
4. Melt the butter and add in the rhubarb, sugar and spices.
5. Cook until the fruit is soft but not mushy.
6. Stir in the corn flour paste and mix well. Set aside.
7. To make the crumble topping add all crumble ingredients together and mix well.
8. Rub mixture between fingers and thumbs until it resembles bread crumbs.
9. Prepare 2 ramekins or small bowls for baking.
10. Share the cooked fruit between the two bowls.
11. Scatter almonds over the fruit in each bowl.
12. Top both bowls with the crumble ensuring fruit is fully covered.
13. Bake for 20-25 minutes.
14. For a darker crumble topping grill for a minute or two after cooking.
15. Serve with custard or cream of choice.

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