

Rhubarb and Strawberry brown sugar crumble



Ingredients

1 bunch rhubarb, trimmed and sliced into 1cm pieces (approx. 400g)

250g large strawberries, hulled and sliced lengthways

2 table spoons caster sugar

Crumble topping

64g cup plain flour

75g butter

43g soft brown sugar

Method

1. Preheat oven to 180°. Grease a 4 cup shallow ovenproof dish.
2. Combine rhubarb, strawberries and caster sugar together in a bowl. Arrange fruit mixture in prepared ovenproof dish.
3. To make crumble topping place flour in a medium bowl. Add butter. Using your fingertips, rub in butter until well combined. Mix in sugar. Sprinkle crumble over fruit mixture. Bake for 25-30 minutes or until crumble is crisp and fruit is very tender.