



## APPLE, FEIJOA AND RHUBARB CRUMBLE

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Feijoa (frozen), apple (frozen), rhubarb</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>England</b>
<b>Serves:</b>	<b>6 serves or 30 tastes</b>
<b>Source:</b>	<b>Andea Habacht, GTT specialist, Oropi school</b>

### Equipment

- \*chopping board and knife
- \*bowls
- \*baking tray
- \*measuring cup and spoons
- \*baking dish

### Ingredients

- \*200 g feijoa pulp
- \*500 g apple (peeled and chopped)
- \*4 stalks rhubarb
- \*3 tbsp liquid honey
- \*½ cup sugar
- \*1 cup plain flour
- \*1 cup rolled oats
- \*½ cup desiccated coconut
- \*150 g butter or margarine
- \*1 tsp baking powder
- \*1 tsp cinnamon
- \*pinch of salt

### Method

- 1.preheat oven to 180 degrees
- 2.cut defrosted apples into bite size pieces

- 3.wash rhubarb and cut into 3 cm long pieces
- 4.place the rhubarb on a baking tray, drizzle with honey and bake in the oven until tender but not falling apart (about 10 minutes)
- 5.to make the crumble, place the flour, oats, coconut, baking powder, cinnamon and salt into a bowl and add the butter or margarine in small pieces
- 6.rub the butter into the dry ingredients until they resemble breadcrumbs
- 7.place the feijoas, apple pieces and rhubarb into a baking dish and top with the crumble mixture
- 8.bake for around 30 minutes until golden

**Skills:** *measuring, chopping, mixing*