

Rhubarb and pear crumble

Ingredients

- 8 Stalks of rhubarb
- 1 Tin of pears
- 75g Caster sugar
- 1 Tablespoon of butter

Crumble topping

- 150g Cold unsalted butter, chopped
- 260g Plain flour
- 75g Brown sugar

Method

1. Preheat oven to 190°C degrees.
2. Wash and cut the rhubarb into sticks, Place rhubarb and a tablespoon of butter in a frying pan over medium low heat and cook for 5 minutes, moving gently being careful not to break the rhubarb up. Then add the caster sugar

and cook for another 4 minutes. Remove from the heat and set aside.

3. Open up your tin of pears and slice into thin slices.

4. Prepare the crumble topping by roughly rubbing the butter with the flour and brown sugar.

5. Put the pears into a 4-cup capacity oven-proof dish add the rhubarb..

6. Sprinkle the crumble mixture on top. Bake for 20 -25 minutes. Serve warm with custard.