

## Rhubarb Crumble

### *Ingredients:*

- 4-6 sticks of rhubarb, washed
- Sugar for filling, about 3 tablespoons
- 100g self-raising flour
- 50g margarine
- 25g oats
- 50g sugar
- 1 tablespoon brown sugar to sprinkle on top

### *Method:*

1. Preheat oven to 190°C, gas mark 5.
2. Cut the rhubarb into 1cm thick slices and put into an ovenproof dish.
3. Sweeten with the sugar. Mix.
4. Place the flour and margarine into a mixing bowl and rub in the fat until the mixture resembles fine breadcrumbs.
5. Add the sugar and oats then mix thoroughly. Sprinkle onto the fruit and press it down lightly.
6. Bake for 30 to 40 minutes, until the fruit is cooked and the topping golden brown.