



Rhubarb Crumble

A beautiful dessert for the whole family on a cold night.
To reduce tartness you might consider adding an apple and a pear to the rhubarb.

Ingredients

1 bunch of rhubarb, washed and cut into 2cm pieces
2 tbspn brown sugar
Finely grated rind and juice of 1 orange
 $\frac{3}{4}$ tsp cinnamon
 $\frac{1}{2}$ tsp of ground ginger, (optional)
80g butter, chilled and cubed
 $\frac{3}{4}$ cup of Orgran Lite and Crunchy Muesli
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup of roasted hazelnuts or walnuts, chopped (optional)
 $\frac{3}{4}$ cup of Orgran Self Raising Flour

Method

Preheat the oven to 180oC
Put the rhubarb, sugar, orange rind and spices (if adding fruit add to this step) into a rectangular ovenproof dish and stir well until combined.
Combine flour and muesli in a large bowl.
Add the butter. Using your fingertips, rub the butter into the flour and muesli mixture.
Stir in the sugar and the hazelnuts.
Now sprinkle over the rhubarb mixture.
Bake for 25 to 40 minutes, or until the crumble is a golden brown.
Serve immediately.
You can serve it as it is or with a Orgran Custard Mix.