

Rhubarb and Strawberry Crumble

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www.millenfarm.org

2 large mixing bowls
kitchen scales
chopping board and knife
measuring cups
deep pie plate
measuring spoons
mixing spoon

METHOD

INGREDIENTS

1. **Preheat** oven to 175°C (350°F).

2. In one large bowl, **toss together**

500 g (~1lb) **fresh rhubarb**, cut into 1.5cm pieces
500 g **fresh or frozen strawberries**, quartered
¼ cup **honey or maple syrup**
¼ cup **organic cornflour**

3. **Pour** the mixture into the pie plate and set aside.

4. In the other large bowl, **add**

½ cup **organic rolled oats or quinoa**
½ cup **almond meal**
½ cup **oat or cassava flour**
½ cup **desiccated coconut**
¼ cup **honey or maple syrup**
¼ cup **coconut oil or butter**, melted
1 tsp **ground cinnamon**

5. **Mix** together until crumbly.

6. Evenly **sprinkle** this crumble mixture over the fruit mixture.

7. **Bake** for 40 to 50 minutes or until the crumble is golden and the fruit is tender.

8. **Serve** with

yoghurt or cream (optional)
extra sprinkle of **cinnamon**

