

rhubarb and apple crumble tarts

Equipment:

Knife, chopping board, measuring cups and spoons, 1 muffin tray, 12 paper pans, bowls, wire cooling racks

Ingredients:

12 tart cases
150gms cooked apple (2 apples)
2 stalks rhubarb
¼ cup raw sugar
½ tspn rose water

Crumble topping:

⅓ cup self raising flour
30 gms unsalted butter
2 TBLSPNS brown sugar
½ tspn cinnamon
¼ cup rolled oats

Method:

Turn oven to 180c.

Put the paper pans into the muffin trays, then put a pastry case into the paper pans.

Cut leaves and bottom off rhubarb and compost, if it hasn't been done already. Scrub off all the dirt. Finely slice the rhubarb, 2mms thick.

Put the apple into a large mixing bowl. Stir through the rhubarb, raw sugar and rosewater. Spoon evenly into the pastry cases.

Into a bowl, put flour. Slice butter finely and rub through flour with your fingertips, until mixture resembles rough breadcrumbs. Mix through brown sugar, oats and cinnamon. Sprinkle evenly over apple & rhubarb tarts.

Place tray into the oven. Cook for 15-20 mins. Allow to cool for 5 minutes, then take out tarts and put onto wire cooling racks. Serve with cream or ice cream.

