

Autumn Fruits Crumble

Ingredients

6 stalks Rhubarb, chopped into 1cm slices
4 Feijoas, peeled and chopped into slices
2 Apples, peeled, cored and chopped into slices
2 Tablespoons Sugar

Autumn, a lovely time of year for this produce, try combining them into this hearty crumble.

Serve with cream or Greek style yoghurt.

Crumble Topping

3/4 Cup Flour
3/4 Cup Rolled Oats
3/4 Cup Coconut
3/4 Cup Brown Sugar
1/2 Teaspoon Cinnamon
1/2 Teaspoon Nutmeg
1/2 Teaspoon Allspice
150g Butter, melted

Method

Put Rhubarb, Feijoas, and Apples into a 1.5 litre capacity microwave proof bowl.

Add Sugar and stir to coat.

Microwave for 3 minutes, stir then microwave for another 3 minutes.

Combine Flour, Rolled Oats, Coconut, Brown Sugar, Cinnamon, Nutmeg and Allspice in a bowl. Add melted Butter to combine.

Spread crumble topping evenly over mixture.

Microwave for another 3 minutes.

Grill in oven until crumb mixture is crispy.